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NEW STOCK SHIPPING LAW PASSED.

Almost at the close of Congress, when livestock interests had about given up hope of relief, the House passed the Senate bill repealing the obnoxious twenty-eight hour law and fixing the maximum of time in transit for stock without unloading at thirty-six hours, upon the written request of the owner or person in charge of the particular shipment.

CANADA INVESTIGATES HER PLANTS.

Fearing harm to Canadian export meat trade as a result of the recent meat agitation, the Canadian Minister of Agriculture has ordered an inspection of all Canadian meat plants, in order to allay the apprehensions of British buyers. This course is in striking contrast to the act of President Roosevelt in deliberately blackening the reputation and crippling the export trade of American plants.

BRITISH CONSUL'S MEAT REPORT.

It was announced in the House of Commons on Tuesday that the British government had received a report from its consul at Chicago on the condition of the packing plants there. This report was ordered as a result of the recent agitation. The government did not make the report public. It is said in Chicago that Consul Finn told his friends that he could find nothing during his inspection tour to substantiate the sensational stories spread abroad.

GERMANS WANT RETURN FAVORS.

The German government has made a strong demand on the State Department to know why the tariff concessions granted by that country have not been reciprocated by the United States. On March 1 the new German tariff law went into effect, practically barring American meat products and many other commodities. But Germany suspended the operation of the high rates for a year from July 1, to give us time to arrange a reciprocal treaty, or to grant tariff concessions in return. Congress is now adjourning without having taken a single step in this direction. The President has been so busy attacking the meat industry that he has not interested himself in the tariff matter. Now Germany threatens severe reprisals unless something is done to show our good faith in keeping the promise under which the extension of time was given.

MEAT LAW AND POLITICS

Enactment of New Law Held Up by President's Friends in the Senate—After Making Agreement as to Measure Roosevelt Takes Underhanded Means to Defeat It Unless His Original Demands Are Met.

WOULD MAKE PACKERS PAY AS POLITICAL PLAY

The enactment of the new meat inspection law has been delayed by the opposition of friends of President Roosevelt in the Senate, through whom he has worked to nullify the agreement he made with members of the House as to the form of the law. He desired to saddle the cost of inspection on the packers, and to compel the dating of all labels. These things he failed to get into the bill as it passed the House. He agreed with Speaker Cannon, Chairman Wadsworth, Congressman Adams and the other conferees to leave them out. Then when the bill went back to the Senate the President's personal spokesmen, Senators Lodge and Beveridge, made such strenuous opposition to the measure as to threaten its defeat entirely.

They were manifestly acting for the President, who was evidently trying to do by stealth what he had failed to accomplish with the "big stick."

A Political Motive.

The chief motive for this final "grand stand play" was a political one. It would not do to go before the country in the fall elections and let the opposition party say that the Government had saddled the cost of meat inspection on "the common people." On the contrary, it would be a great campaign card to show how the "infamous packers" had been compelled by the People's Champion to pay the cost of inspection.

The whole proceeding was characteristic of the political motive behind it. The President pretended to agree. Then when the bill got to the Senate the President's bosom friend, Senator Lodge, delivered himself of a vituperative attack on the packing interests which even outtrivalled Roosevelt in its intemperateness and misstatement. To hear him, one would have thought the men engaged in the meat industry were among the greatest criminals unhung.

He could not find words strong enough to denounce the packers for the use of preservatives, for "poisoning the public," as he called it. He appeared to forget that he had championed the use by the codfish interests in his

own State of the very same preservative concerning which he was denouncing the meat interests. It was a political play, pure and simple.

Next Senator Beveridge arose to protest against the passage of the bill as agreed upon between the President and the House leaders. He was naturally "sore" over the ridiculous figure he had cut as the President's misinforming adviser, and he had his reputation as the "grand young man of the Senate" to uphold. He let loose some more political buncombe about not "saddling the cost on the peepul," and announced that he would never give up!

Senator Proctor, as chairman of the Senate committee which had fostered the original Beveridge bill, had his senatorial dignity to uphold. The Senate had passed a wholly impracticable measure while but a dozen Senators were present, but Mr. Proctor believed the Senate should stand by its rights and not yield to the House. He, too, had a good deal to say for the benefit of the galleries about the "criminal packers."

Protracted Struggle in Conference.

Then the bill went to the conference and was discussed throughout the week. The House leaders, in consultation with the President, had evolved a measure which was strong, practical and thorough, and they refused to give in to the President's agents in the Senate. The disagreement was over the payment of the cost of inspection and the dating of labels. This whole matter had been discussed with the President and settled, and the House conferees refused to give in.

The deadlock continued up to the close of the week. The majority of the Senate showed a disposition to yield, but the President's agents in that body are stubborn and prevented an agreement. The House stood firm for the bill as it had been agreed on with the President. Indications were that the Senate would finally give in and that the bill would pass in the form it left the House, the government paying the cost of inspection.

J. OGDEN ARMOUR DENOUNCES MEAT ATTACK

J. Ogden Armour returned this week from a two-months European trip, landing at New York on Tuesday. He was met by an army of daily newspaper reporters looking for his views on the recent meat agitation, and his opinion concerning the situation. They got them.

Mr. Armour characterized the meat agitation as "ridiculous sensationalism," and declared the Neill-Reynolds report to be unfair and untrue in its charges against the packers. He emphasized the point that the packers are not and never have been against inspection. He added that it would be no fairer to saddle the cost of inspection on the packers than on any other industry.

A statement covering the situation was given out by Mr. Armour and appeared in all the daily newspapers, which appear to have realized that it is about time the meat industry was given a fair show. Mr. Armour's statement follows:

Where Is Our Boasted "Fair Play?"

"On summing up what has been said about the packers and what has been done to the packing industry, one naturally inquires: What has become of our boasted American fair play? One of the largest American industries has been attacked, and attacked without reason, in a way that has discredited American goods of all kinds abroad. All over Europe there is open agitation for a boycott on American products.

"The entire export trade of this country has been badly damaged. To estimate the total loss now would be merely guesswork. It may run into hundreds of millions. When American industries are slandered by persons who pretend to speak as Americans, it is to be expected that foreign competitors will take advantage of it.

"But the American meat industry cannot be destroyed by Socialist agitators, political revolutionists, stump speeches, or sensational journalism running amuck. It has existed for forty years. Its products have made their way into every quarter of the earth on merit. They speak for themselves. They are as good to-day as they were yesterday. If they can be improved, they will be better to-morrow. Slander may retard, but it cannot stop good merchandise from finding a market."

Public Misinformed on Packers' Attitude.

"The public has been ignorantly or maliciously misinformed on two of the most important phases of the whole question, namely, the character of meat inspection, as it is and has been, and the attitude of the large packers toward proposed legislation.

"The inspection now in force in all the larger packinghouses makes the sale of diseased meats from such houses impossible. The Government, which is responsible for the inspection, has failed to state the facts about it. The large packers believe in Government inspection. They asked for it in the first place. They want it continued and improved, if it can be improved.

"Armour & Company will give any meat inspection law that may be passed our heartiest co-operation and support. Armour & Company have not at any time opposed legislation to improve meat inspection or to extend it. I believe this can be said, too, of all the other large packing concerns. I have taken this position from the first. My representatives in Chicago have known this and have acted accordingly.

"Certain minor features of the proposed legislation, as first presented, were objectionable. They were apparently put into the bill by persons who had no knowledge of or regard for the practical side of any business. But Armour & Company, and, I believe, all the large packers, are heartily in favor of the purposes which the pending bill is intended to accomplish, mainly:

"Thorough inspection of all animals before slaughter.

"Thorough inspection of all animals after slaughter.

"Thorough inspection of the sanitary condition of packinghouses.

"Thorough inspection of the products that go to the consumer in forms other than in bulk.

Strictest Inspection in the World.

"We are able to say with exact truth that every pound of meat in our plants, for local use as well as for export, is inspected and passed in accordance with the full regulations of the Department of Agriculture and the Bureau of Animal Industry. Unprejudiced men and scientists who have exact knowledge will agree that these regulations are the strictest in the world. Every day carcasses and meats that would be passed for food in Germany and other foreign countries are condemned in our houses and converted into grease and fertilizer.

"I have seen it stated that these scandalous attacks upon the American meat industry were precipitated by the opposition of the packers' to proposed legislation. That is not true and could not be true. My information is and the newspaper files will bear me out, that the flood of slander was well started before a suggestion of legislation was heard. We never heard of the so-called Beveridge amendment until it was introduced.

"Everything provided for in the proposed legislation could have been accomplished without any of the damaging sensationalism we have had if the co-operation of the packers had been desired or had been accepted when proffered. As the report to the National Association of Manufacturers which I have just read well puts it, the purpose of the 'reformers' seems to have been to kill the industry first and then reform it.

"There is some satisfaction in the way users of Chicago meats, especially canned meats, are now testifying to their quality in the face of what had been said. San Francisco would have been started to death after the earthquake and fire if Chicago canned meats were not at hand, and her Health Department says that period was the healthiest in the city's history. English army commissary officers and inspectors are giving similar testimony. It is gratifying that developments are proving the unfair character of the Neill-Reynolds report.

"I am personally much gratified by the way these subsequent developments bear on Armour & Company. The comment of the Mohler-Steddom committee, of United States Agricultural Department experts, and the report by the Chicago Health Department show that our plant, as a whole, is clean and sanitary. It ought to be. We have always tried to keep it so. We were doing it before this agitation was dreamed of. For five years or more we have spent an average of more than \$700,000 a year on new buildings and improvements in our Chicago plant alone.

"A DIRTY KITCHEN IS ALWAYS AN EXTRAVAGANT KITCHEN. CONSIDERATIONS OF ECONOMY ALONE WOULD HAVE MADE US KEEP CLEAN. THE BUSINESS OF ARMOUR & COMPANY AND THE OTHER LARGE PACKING CONCERNS NEVER COULD HAVE BEEN BUILT ON THE POOR BUSINESS METHODS AND BAD PRACTICES NOW ATTRIBUTED TO US. I am proud of the position the Armour name has throughout the business world. It is especially gratifying, therefore, that sober inquiry is demonstrating that our methods and our products are worthy of the name."

AMERICAN MEAT IN SOUTH AFRICA.

British sensationalists tried to create a scandal over the use of American canned meats by the British army by asking in Parliament "how many soldiers who died during the South African war were killed by

eating American meats!" Such absurd queries were not replied to, but facts concerning the use of American meats were made public. In discussing the subject, Major Hopkins, who had charge of the British army commissariat during the war, said:

"In justice to the American packers I must say the meats supplied to us gave every satisfaction. Our men lived on Chicago products practically for over sixteen months and I had no complaint brought to my notice.

"Before placing our contracts with the Mafeking agents of the American packers we made exhaustive tests and analyses of the products to be supplied. We procured samples from every packinghouse in the world. They were not obtained for the purpose of making tests, but were secured in the ordinary way and without the knowledge of the manufacturers. In beef extracts we found Armour's products to be entirely free from gelatine. This could not be said of other makes.

"We ordered quantities of German and Italian canned products, but they were unsatisfactory. We imported a supply of Canadian canned meat, but it was not a success and had to be destroyed. The Chicago canned beef was satisfactory."

WOULD CANCEL MEAT CONTRACTS.

Several instances are reported of foreign firms attempting to cancel contracts for canned and preserved meats with American packers. "You cannot expect us to buy meats put up under such conditions as your President says exist at Chicago," is the tenor of the letters. Knowing the absolute untruthfulness of the sensational charges which the Socialistic agitators sent out and which the President helped to spread abroad, the packers to whom such letters are addressed are not in a very complaisant frame of mind. It would not be surprising if these foreign "welchers" were held to their contracts, the goods sent them being proven healthful and clean and bearing the government stamp.

EXPERTS FINISH INVESTIGATION.

The board of experts engaged by the Illinois Manufacturers' Association and the Chicago Commercial Association to make a thorough and impartial investigation of conditions at Chicago packing plants, finished their work of personal examination of the Chicago plants this week. It is expected that it will take ten days to compile the results of their observations and frame the report. These experts are scientists and trained veterinarians from outside colleges and government stations, and their report is expected to give the public an idea of the real facts from a source which can be believed.

ACCURATE LIVESTOCK STATISTICS.

The Senate this week adopted a resolution requiring the Census Bureau to prepare for the information of the Senate a statement showing the number of cattle, sheep, swine and other livestock in the United States, the number and value exported and imported, the number of persons employed in the slaughtering of livestock, the wages paid them, etc., and also covering the leather industry. This resolution will result in furnishing a substitute for the defective livestock statistics of the Department of Agriculture, which were so severely scored by the Keep Commission as being utterly untrustworthy.

TRUTH ABOUT MEAT PLANTS

The ignorant and prejudiced "investigation" of Chicago packing plants by the President's two Socialistic "commissioners," resulting in the infamous Neill-Reynolds report, has been followed by a general movement all over the world for investigations of the actual conditions by competent and fair-minded examiners. The President's representatives went to Chicago prepared to find fault; they put nothing in their report but fault-finding; and the sum and substance of their report was a criticism of the sanitary conditions surrounding packinghouse workmen. All other wild sensational charges were absolutely unsubstantiated, even by these trouble-seeking agents of Mr. Roosevelt.

Investigations are now under way which promise to give the world some of the actual facts. Foreign governments and American commercial organizations have special investigators, most of them trained scientists, on the ground, and they are examining everything. It is not to be expected that the sensational daily press will give the space to these truthful reports which it gave to the slanders of the "yellow" novelist and the Socialistic agitators. But one daily newspaper, the New York Commercial, has stolen a march on the other investigators by sending its representative to Chicago for a thorough examination, and by publishing his report ahead of all the others. The report was made public Wednesday of this week and occupied over a page of the Commercial.

G. W. Harris, a member of the editorial staff of the Commercial, went to Chicago and spent a week in the plants there without making his coming known. Had his instructions, "to ascertain the truth and to tell the truth," been followed by the President's "investigators," the story of the meat agitation would have been a very different one. He gives the result of his examinations in detail, without attempting argument or explanation—merely stating the facts as he saw them. His description of the process of handling meat, from the live animal to the finished product, shows with what extreme care all these processes are surrounded, and how utterly groundless were the sensational stories which have horrified the world.

Charges Were Undeserved and Unfair.

In conclusion he says: *"To sum up the whole matter, the charges of filth, carelessness, unclean processes, and unsanitary conditions made indiscriminately against all the packing-houses of Chicago, and scattered broadcast all over the world, were in large part undeserved and unfair, and needlessly injurious."*

It is impossible to reprint the entire report of this investigator, but some sentences are quoted to show the fallacy of many of the wild stories circulated concerning Chicago conditions and methods, and the unfairness as well as the outright misrepresentations of the Neill-Reynolds report.

Concerning the Neill-Reynolds criticism of the stockyards he says:

The roadways are better paved, much cleaner than most of Chicago's streets, and the cattle pens are kept as clean as the character of their use permits. The drainage is good. While I was there the weather was so windy as it usually is in Chicago, but I saw no clouds of ill-smelling dust in the stockyards, which really were freer from dust than

the downtown business section of Chicago. On two days of my visit rain fell in heavy showers, but I was not aware of any slimy and malodorous pavements; on the contrary, I was able to go about the yards freely afoot, while no greater discomfort than one would experience anywhere else on a wet day.

Relative to ante-mortem inspection he says:

Every animal that is brought to Chicago must pass before an inspector of the United States Government before it can enter the stockyards. Each of these men—and the same is true of the post-mortem inspectors—is a trained veterinarian, who secured his inspectorship through the civil service competitive examination. The federal inspectors come on the ground at 5 o'clock in the morning, and stay until the last train of the day arrives.

Diseased Cattle Never Enter Yards.

Every animal as it leaves the cars is inspected for infectious and contagious diseases. All afflicted or even suspected animals are tagged by the inspector with a metal tag bearing the words "U. S. Rejected," and a serial number, and absolute control of all such animals is kept by the inspection service until the post-mortem inspection decides what disposition shall be made finally of the carcass. *Cattle afflicted with lampy jaw are never permitted to enter the yards at all, but are killed at an official abattoir outside the confines of the stockyards, and converted into grease and fertilizer.* That this inspection before slaughter is rigorous is shown by the fact that ante-mortem rejections average twice as many as the post-mortem.

All pens and runs used by infected animals are cleaned thoroughly and disinfected before being used again.

As to the thoroughness of inspection he says:

Inasmuch as the assertion has been made that government inspection at the packing-houses, even as far as it goes, is inadequate—that it is impossible for the comparatively small number of inspectors to examine all the animals slaughtered—I was especially interested to satisfy myself on this point. And by observing carefully the work of a dozen inspectors, none of whom knew who I was or why I was there, *I did satisfy myself absolutely that the inspection now maintained by the bureau of animal industry of the Department of Agriculture is thorough, efficient and apparently conscientious.* Dr. Bennett, the chief inspector, makes tests occasionally on several "runs" of animals to keep track of how his men are working. He told me that in one series of such experiments, the largest he ever undertook, he found, out of 125,000 hogs, only one diseased carcass that had been missed by the inspectors.

Concerning the killing operations, which so offended the delicate sensibilities of the President's "investigators," he says:

Cleanliness in Killing Rooms.

Naturally, the killing floor reeks with blood, and is not a pleasant sight. After a score of pigs has been killed, the blood, beginning to coagulate, is scraped into gutters, which convey it to tanks on a lower floor, where it is dried and prepared for fertilizer. In most of the slaughter houses the killing floors are of wood. Some are of vitrified brick, laid in cement. Concrete has been tried, but found unsatisfactory. Several of the newer killing floors are of asphalt, and this has been found to work well. *Whatever its substance, the killing floor, as soon as the day's killing is ended, is scrubbed with hot water and soda, sprinkled with disinfectant and dried with a rubber squeegee.*

Describing the care used in the killing and dressing, and in post-mortem inspection, he says:

As soon as the hog is dead it is plunged into scalding water and then drawn through an

ingenious scraping machine, which removes most of the hair. Thence suspended by the hind legs from an overhead track, it passes a long line of men at the scraping bench, who finish the scraping process. Then the head is cut almost away from the body and the first inspector, who stands or sits beside the "header," examines the glands of the neck of every carcass. These inspectors detect 92 per cent of all cases of tuberculosis found in the hogs killed at Chicago.

Not only when he is sure, but when the condition is only suspicious, the inspector tags the carcass, and from that moment it passes out of the hands of the packer. It follows along with all the other carcasses to the gutting bench. Here is stationed the second inspector, who examines the small intestines as each carcass is eviscerated. All eviscerating is done in his sight, and so near that he can examine with his hands any lesion his eye detects. From his position on the floor he can watch the line of carcasses, both approaching and receding.

The entrails are removed here from healthy carcasses and sent down an inclined trough to the "gut room" on the lower floor, while the carcass continues on the track of the suspended tramway, passing through needle and shower baths, and in front of a long line of twenty or more men, who wash it with hot and then with cold water, using scrubbing brushes to remove every particle of dirt of any kind, and finally wipe it with hot cloths.

The tagged carcass is never touched by any knife or cleaver used on the healthy bodies. All knives and cleavers used on the tagged carcasses are dipped into steaming water, then into a solution of corrosive sublimate and finally into the hot water again. The entrails are not removed from the tagged carcass, which, as soon as it is rejected by the visceral inspector, is switched to a special rail in the cooling room. Then a more elaborate and final examination is made by a third inspector. This man examines the lungs, liver, all lymphatic glands, the spleen, and so on. He keeps record of every carcass coming before him, and has absolute authority over its final disposition. Carcasses only locally affected, after the diseased part has been cut away, are turned back to the packer and go to the rendering tanks.

The Condemned Carcass Canard.

Every carcass showing any body lesion is condemned and is thrown into the "offal" tank in the presence of the inspector, who seals the tank so that nobody can tamper with it, to be converted into grease and fertilizer. *It is absolutely impossible for one of these condemned carcasses to enter in any way into any food product prepared at the packing-houses.*

In addition to the regular ante-mortem and post-mortem inspections of hogs, a microscopic examination for trichinae is made of all swine the products of which are intended for export to those countries that demand inspection for that parasite before admitting American pork.

The inspections of cattle, calves and sheep are just as thorough as those of hogs. In the case of cattle the inspectors examine the heads, tails, caul fat, lungs, liver, spleen, heart, intestines, and everything abnormal is tagged at once and run into the cooler, where it is kept in a separate room under lock until the final inspection decides whether it shall be passed for food or "tanked."

Describing the killing of cattle and sheep, and the care used, he says:

The only time the carcass is allowed to touch the floor is while it still is protected by its hide.

The government inspector starts with the butcher who eviscerates the carcasses and passes down the line with him, watching, feeling and examining all suspicious indications. Every inspector is relieved after two and half hours of this work.

Concerning general cleanliness, he says:

Cleanliness in the handling of the meat and the prevention of contamination after the carcass has passed the final inspection and is ready to be cut up for fresh meat

or for the various curing processes depend at present wholly upon the disposition of the packer. There is no government inspection beyond the point where the whole carcass, skinned or scraped, disemboweled, washed, scrubbed, thoroughly cleansed, and dried with clean cloths, enters the cooling room, there to remain until thoroughly chilled. But exhortations to cleanliness abound in every packinghouse visited. Many plans are now afoot for still further improvements in that direction; and the managers and foremen of the various departments of all the plants are to-day more careful and more insistent than ever before that their workmen shall keep clean and employ clean methods in all that they do.

Carcasses intended for fresh meat are kept in the chilling rooms for several hours. These rooms—I visited more than twenty of them in the various establishments—are uniformly clean and wholesome. The temperature is kept at or below 38 degrees Fahrenheit, and while in most of them incandescent electric lamps furnish the only light, there are in all cases sufficiently numerous for the purposes of the place. The ventilation in all appeared to be good. *I visited none in which I could detect any odor of bad air, bad meat, or anything else that was bad.* The walls of most of them were kept whitewashed. The floors are cleaned frequently and kept covered with a half-inch layer of clean sawdust.

The wholesale markets of the packinghouses, where the fresh meat goes directly from the cooler to be prepared for shipment or local sale, are among the best-equipped and best-appointed meat markets to be found anywhere and are kept scrupulously clean.

Those parts of the carcass that are intended to be cured or canned, after being cooled sufficiently, are taken, by the overhead tramway system or in wheelbarrows and by elevators, to the cutting floor, where the meat is cut from the bones and sent to the cooking rooms, the sausage department or the pickle cellars. The barrows in which this meat is moved are of wood or iron, wood predominating. Two or three houses now use porcelain-lined iron carts, made especially for them; and I was told by one foreman that he had used porcelain-lined bathtubs rigged on wheels for several years, because he couldn't get the kind of cart he wanted.

Meat Carts Cleaned Thoroughly.

Whether of wood or iron the wheelbarrows and carts are scrubbed out every day with steaming water and soda. I saw none that was any greasier than a single day's use would make it. And the same is true of the cutting tables—all are cleaned thoroughly as soon as each day's work is ended.

The pickling rooms I saw were all more or less damp, the moisture in the air condensing on walls, ceiling and floor, but I could detect no offensive odor. The meats are kept covered in a solution of brine, and are handled only when "overhauled" from one vat to another, as the process of this curing demands.

As to the horrible sausage stories which have gone out he said:

Reports of dirt in the sausage factories were not borne out by anything I saw. Careful inspection of a dozen sausage rooms revealed that the floors, tables, machines and all implements were kept clean and the sausage meat was handled in a cleanly manner. Sausage is made from fresh or cured beef or pork, chopped on tables or cut up in sausage machines, and seasoned with spices. The meats are brought into the sausage department in barrows or carts, and shoveled into the machines or onto the tables. These tables are of hard wood, tin, iron or plate glass, and are cleaned after each day's operations with hot water, sal soda and hard brushes.

The wooden tables on which the sausage meat is cut by huge rockers, each consisting of a score or more of knives curved like the housewife's chopping knife, revolve slowly as the rocker passes over the meat and the attendant with a large wooden paddle prevents the meat from rolling off the table's edge and being scattered on the floor. The finished

sausage is placed in casings, carefully prepared and touched by human hands as little as possible in the process. In fact, it naturally is good economy for the packer to employ labor-saving machinery to the fullest possible extent, and these great packinghouses are filled with machines of the most ingenious kinds and clever devices to do the work of human hands more thoroughly and more expeditiously.

He describes the making of sausage casings, and the "gut room," whose necessary and unavoidable odors so offended the President's "commissioners." He says:

When I entered a packinghouse I was told that the gut room is the dirtiest part of the whole establishment—and it is. Thither are sent the entrails and all interior organs of all animals passed by the government inspectors on the killing floor, to be separated, cleaned and started on the way of preparation for the various by-products for which they are used.

First all fat is removed by scraping and sent to the rendering tanks. All parts are washed repeatedly, both hot and cold water being used so freely that the floors fairly run with it, carrying off all refuse into the gutters and thence to the sewer. Intestines, to be used for sausage casings, are turned inside out by machinery, cleaned by machinery and scraped by machinery. Returned, they are washed repeatedly and packed in salt, to be cured, in great bins or boxes which are removed to a cooler or cellar as soon as loaded.

Although, admittedly, the "dirtiest part of a packinghouse," the gut rooms I saw contained no dirt which did not appear to be incidental to the work there carried on, and such as would be caused by each day's operations.

Spoiled Meats Could Not Be Used.

Concerning reports of "treating" spoiled meats he says:

It has been reported that spoiled meats are treated with injections of chemicals to "restore" them and make them salable. I made special endeavor to find out the truth or falsity of these assertions. The packers themselves say that no piece of ham or bacon, after it has once "gone sour," can ever again be made fit to eat.

These stories originated with ignorant "investigators" who saw meats being cured by injection of the old-fashioned salt, sugar and saltpeter mixture used by our forefathers, and took it to be the "treating of diseased meats." Of this curing process the Commercial's investigator says:

Some hams, shoulders and other pieces of pork are "pumped" intramuscularly, or next to the bone, with a pickling fluid containing a small percentage of a solution of salt, sugar and saltpeter in water. This is done in order to make sure that the curing solution will reach the bone and cure the whole piece evenly, and also to save time in the process. Samples of the pickle have been tested repeatedly by the bureau of chemistry of the Department of Agriculture, by chemists from the University of Illinois, by Chicago city chemists and others. The pickle on analysis shows a trace of boric acid, probably due to a trace in the salt used, large quantities of nitrates, but no sulphuric acid or sulphites.

Of the smoking rooms he says:

The smoking of hams, dried beef and similar meats is done in great five-story stacks, at the bottom of which selected hickory wood is burnt. When the curing process is finished the hams are tested by experts, washed, branded, wiped with a clean cloth and placed in neat, clean individual wrappings or packages, ready for shipment. *The rooms where this work is done are perfectly clean, and in most of the packinghouses are light, well ventilated and sanitary.*

Concerning lard refining, about which so many horrible tales were told, he says:

Lard making in the Chicago packinghouses is carried on on a gigantic scale, but it is the simple fat-rendering process of the home

kitchen amplified a millionfold. The hog fats are rendered by cooking for at least four hours with live steam at a temperature of 220 degrees, Fahrenheit.

Parenthetically, it should be remarked here that the reports of men having fallen into these rendering tanks and been swallowed up alive are unbelievable to me who has been on the ground. All the tanks are made on the same pattern; all are alike; and the only opening in any of them is the hole at the top, through which the fat is dropped. That hole is elliptical in shape and measures about eighteen inches wide and two feet long. *It would be practically impossible for a man to fall into one of them.* The cover is kept closed and clamped down, necessarily, for the cooking process, at all times, except when the fat is being dropped into the tank.

From the time the hog fat is placed in the rendering tank the product is not touched by human hand. It is carried forward in metal pipes until in the shape of pure lard it is forced into the can, on an automatic weighing scale; and this is promptly covered, sealed and removed to make room for the next one. *It is evident to anyone who follows the whole process on the ground that there can be practically no source of contamination.*

Canned Meat Slanders Exposed.

The worst slanders of all have been uttered against canned meats. Concerning the canning department the investigator says:

In all essentials the methods followed in the huge canneries are practically the same. The prepared meat is first partly cooked in great kettles. Then the bone and fat are trimmed off and the meat is packed in the tin, jar or other container—by machinery wherever possible, but, of course, there are many cases where it is not possible to do this work by machinery. When the can has been covered the air is pumped out and the can is sealed in vacuum. Next the cans are placed in huge cookers kept at an even temperature, where they remain the length of time that long experimentation and experience have shown to be necessary to finish the cooking process.

With some products it is found necessary after the cooking is finished to open the cans and let the steam escape. This done, the vent hole is resealed at once while the meat is hot, so as to retain the vacuum. Some of the plants make all their own cans, employing a process which is conducted almost wholly by machinery. All cans are soldered on the outside only, no solder ever coming in contact with the meat in the can.

This method of canning in vacuum, it may be readily understood, makes the use of preservatives as unnecessary as in the case of the housewife or family cook who "cans" her own fruits and vegetables. The proof that no preservatives are used is to be found in the fact that the tinned meats after the can has been opened will spoil just about as quickly as fresh meat. *And yet, curiously enough, the packers say that most of the complaints made against their canned meats have been on this very point, because of the mistaken idea that the goods would keep in perfect condition after the container had been opened.*

If preservatives were used the meat would keep unspoiled after the can had been opened. The product does keep wholesome and palatable indefinitely, so long as the can is not punctured and the air is not allowed to reach its contents. If the meat should spoil inside the cans its decay and fermentation, as is well known, would generate a gas that would quickly explode any can hermetically sealed.

THE CANNING DEPARTMENTS OF ALL THE BIG PLANTS ARE AMONG THE CLEANEST AND GENERALLY AMONG THE BEST-LIGHTED AND BEST VENTILATED ROOMS IN THE WHOLE ESTABLISHMENT. THE METHODS AND PROCESSES OF HANDLING THE MEATS ARE NOT DIRTY IN ANY SENSE OF THE WORD, AND THE WORKERS EMPLOYED IN THESE DEPARTMENTS APPEARED TO BE NOT ONLY CLEAN AND TIDY, BUT CHEERFUL AND CONTENTED WITH THEIR WORK.

FEDERAL FOOD BILL PASSED

The Senate and House conferees on the Federal "pure food" bill came to an agreement late in the week. The measure was passed by both bodies and is now before the President for his signature. All reference to preservative investigations or standards to be fixed by the Secretary of Agriculture was eliminated, but there is a similar provision in the agricultural appropriation bill and this feature may become law by passage in that measure.

Under the new law:

Colors cannot be used to cover inferiority.
Poisons in food are totally excluded.

Preservatives on outside of carcasses are permitted.

Putrid animal or vegetable matter is forbidden.

If packages give statement of weight, it must be exact.

Compound lard must be labelled as such.

Foreign foods are regulated.

Penalties for violation are collectible eighteen months after passage, but the law is in effect from passage.

Text of the Pure Food Law.

The portions of the pure food law of interest to the packing house and retail meat trade, are as follows:

That the introduction into any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or from any foreign country, or shipment to any foreign country of any article of food or drugs which is adulterated or misbranded, within the meaning of this act, is hereby prohibited; and any person who shall ship or deliver for shipment from any State or Territory or the District of Columbia to any other State or Territory or the District of Columbia, or to a foreign country, or who shall receive for commercial purposes in any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or foreign country, or who having received, shall deliver, in original unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded within the meaning of this act, or any person who shall sell or offer for sale in the District of Columbia or the Territories of the United States any such adulterated or misbranded foods or drugs, or export or offer to export the same to any foreign country, shall be guilty of a misdemeanor, and for such offense be fined not exceeding \$200 for the first offense, and upon conviction for each subsequent offense not exceeding \$300 or be imprisoned not exceeding one year, or both, in the discretion of the court: *Provided, however*, That no person shall be liable to the penalty of imprisonment as provided herein unless he knowingly committed the offense charged: *Provided further*, That no article shall be deemed misbranded or adulterated within the provisions of this act when intended for export to any foreign country and prepared or packed according to the specifications or directions of the foreign purchaser when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is intended to be shipped; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this proviso shall not exempt said article from the operation of all the other provisions of this act.

SEC. 2. That the Secretary of the Treasury, the Secretary of Agriculture, and the Secretary of Commerce and Labor shall make uniform rules and regulations for carrying out the provisions of this act, including the collection and examination of specimens of foods and drugs manufactured or offered for sale in the District of Columbia, or in any Territory

of the United States, or which shall be offered for sale in unbroken packages in any State other than that in which they shall have been respectively manufactured or produced, or which shall be received from any foreign country, or intended for shipment to any foreign country, or which may be submitted for examination by the chief health, food or drug officer of any State, Territory or the District of Columbia, or at any domestic or foreign port through which such product is offered for interstate commerce, or for export or import between the United States and any foreign port or country.

SEC. 3. That the examinations of specimens of foods and drugs shall be made in the Bureau of Chemistry of the Department of Agriculture, or under the direction and supervision of such Bureau, for the purpose of determining from such examinations whether such articles are adulterated or misbranded within the meaning of this act; and if it shall appear from any such examination that any of such specimens is adulterated or misbranded within the meaning of this act, the Secretary of Agriculture shall cause notice thereof to be given to the party from whom such sample was obtained. Any party so notified shall be given an opportunity to be heard, under such rules and regulations as may be prescribed as aforesaid, and if it appears that any of the provisions of this act have been violated by such party, then the Secretary of Agriculture shall at once certify the facts to the proper United States district attorney, with a copy of the results of the analysis or the examination of such article, duly authenticated by the analyst or officer making such examination under the oath of such officer. After judgment of the court notice shall be given by publication in such manner as may be prescribed by the rules and regulations aforesaid.

SEC. 4. That it shall be the duty of each district attorney to whom the Secretary of Agriculture shall report any violation of this act, or to whom any health or food or drug officer or agent of any State, Territory or the District of Columbia, shall present satisfactory evidence of any such violation, to cause appropriate proceedings to be commenced and prosecuted in the proper courts of the United States, without delay, for the enforcement of the penalties as in such case herein provided.

SEC. 6. That for the purpose of this act an article shall be deemed to be adulterated:

In the case of food:

Food Adulterations Defined.

First. If any substance has been mixed and packed with it so as to reduce or lower or injuriously affect its quality or strength.

Second. If any substance has been substituted wholly or in part for the article.

Third. If any valuable constituent of the article has been wholly or in part abstracted.

Fourth. If it be mixed, colored, powdered, coated or stained in a manner whereby damage or inferiority is concealed.

Fifth. If it contain any added poisonous or other added deleterious ingredient which may render such article injurious to health: *Provided*, That when in the preparation of food products for shipment they are preserved by an external application applied in such manner that the preservative is necessarily removed mechanically, or by maceration in water, or otherwise, the provisions of this act shall be construed as applying only when said products are ready for consumption.

Sixth. If it consists in whole or in part of a filthy, decomposed, or putrid animal or vegetable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal or one that has died otherwise than by slaughter.

SEC. 7. That the term "misbranded," as used herein, shall apply to all drugs, or articles of food, or articles which enter into the

(Continued on page 44.)

AN EXAMPLE TO FOLLOW.

It is reported from Omaha that the Cudahy Packing Company has cabled its London representative to bring suit for damages against several London newspapers unless they retract certain statements concerning alleged unsanitary conditions of American packing plants, in which the name of the Cudahy company was mentioned. If this is true, and if the action is pushed, it will be a shining example of what the other packers who have been slandered ought to have done weeks ago.

ARMOUR PLANT REPORTED CLEAN.

Chief Sanitary Inspector Hedrick, of Chicago, last Saturday made public his report on the Armour & Company plant at the Chicago yards. He spent many days going over the plant and his report is of great length, detailing all he saw. He declares the plant to be in clean and sanitary condition, and says that reports of so-called "revolting" conditions there are absolutely false. He makes a number of recommendations concerning changes in sanitary arrangements for the comfort of employes, which have nothing to do with the meat packing operations. He reports that the company has already made a number of changes in accordance with his suggestions.

BRITISH MEAT INSPECTOR HERE.

Lieut.-Col. Percy Eyre Hobbes, chief instructor of the British Army Service Corps school at Aldershot, reached New York on Wednesday on a mission for his government. He will inspect American packing plants, paying particular attention to the canning departments, and carefully inspecting all canned meats put up for the British army. Under the contracts for these meats the cans must be specially stamped with the date, etc. Colonel Hobbes' visit is a result of the recent meat scare in the British Parliament, when the opposition tried to make capital by claiming that the British troops had to eat bad canned meats from America. The British war department officials expressed their confidence in American products, but decided to send an inspector here to make a report on conditions and reassure the nervous Britishers.

ROOSEVELT THE GERMAN AUTHORITY.

The chairmen of the various Prussian Chambers of Agriculture and analogous Chambers of Commerce held a conference recently at Posen and adopted resolutions against American meats. The resolutions refer to President Roosevelt's official message to Congress on conditions in the American meat industry and ask the Federal Council to forbid the importation of foreign pickled meats and pork altogether, and to order that prepared meats shall only be imported when their wholesomeness can be trustworthily demonstrated.

A report accompanying the resolutions says that the American meat scandal has again thrown light on the extremely dangerous practices of foreign meat producers, and declares that therefore the Imperial Government "cannot any longer hesitate to forbid the importation of such unwholesome, disgusting meats."

COTTON MEAL AS A FOODSTUFF

From Stock Feed to Human Food

By J. H. Connell.*

Rapid progress is being made in the development of the cotton oil industry. Time was when the hulls were burned as fuel under the boilers. It is only a few years since steer feeding was common about your oil mills, and meal sold for \$15 per ton, and it could be fed at the rate of ten or twelve pounds per steer per day with profit. But that time has passed. Pick up a bulletin of the Texas Station, No. 41, published in 1896, and read the argument there presented urging steer feeders to decrease the amount of cottonseed meal in proportion to hulls fed, and the figures there given showing that a gain of 239 6-10 pounds live weight was secured per head by feeding one pound of cottonseed meal to 6 5-10 pounds of hulls during a 120-day fattening period. Though only ten years old, this reads like ancient history. Later, in Texas Bulletin No. 47, the writer urged upon feeders the necessity of combining corn chops or kafir corn chops with cottonseed meal to secure the best results, because of the steadily advancing price of cottonseed meal.

But cottonseed meal continues to advance in value. It now stands equal in value to oil, per ton of seed, though no helping hand has been extended to it, no legislation has been effected in its behalf, no foreign tariffs or reciprocity agreements have been touched to strengthen its position.

The advice to use cottonseed meal in smaller quantities in proportion to hulls was based upon the well-known concentrated richness of cottonseed meal as a stock feed, and its superabundant supply of protein. American feeders have been slow to appreciate the true value of this concentrated nitrogenous feed supply. Foreign buyers of cottonseed meal understand it, but the European stock feeder is not permitted to utilize the meal in its concentrated form. Before it reaches the German or Danish feeder it is diluted, or at any rate mixed with other grains and feed stuffs. On the other hand, it has gone to the American feeder in its concentrated form, and he was not prepared to receive it.

Learned to Use Feed Wisely.

But times are rapidly changing in this respect. Not that the American feeder has wisely learned to use this concentrated material by diluting it with proper carbonaceous grains, but the middle man, and in many cases the mill man or the feed mixer, has stepped in and is combining with cottonseed meal mixed feeds for which the careless stockman is paying a premium, a premium on his own ignorance. Everyone has doubtless noted the rapid advancement of mixed mill feeds throughout the South and Southwest during the past five years. Unless Texas mills are getting full value for every unit of ammonia found in their bolted and most highly concentrated export cottonseed meals, why should they longer insist on an 8 or even 9½ percentage as a standard, when

the trend of commercial events and the logic of practical usage is for the dilution, the extension, the adulteration if you please, of a super-concentrated feed stuff? I find no provision in your rules for the payment of a premium on meal richer than the standard.

Perhaps the recent amendment appearing in the rules of the Interstate Association, allowing for three grades of meal, one to contain 7 per cent., one 7½ per cent. of ammonia, the third to contain at least 8 per cent., is due to the partial recognition of the trend of events that bear upon the commercial standing of cottonseed meal in this country. Yet cottonseed meal advances steadily on its merits as a feed stuff. As one native and to the manor born, a son of a cotton-growing State, I rejoice in its success and prosperity. From a steer feed, a dairy feed, a hog feed, I trust to see it advance and occupy a commanding position within the next decade as a human bread stuff.

Of course cottonseed meal as a human food is an experiment. It has yet to prove its friends. Enemies will rise up at the command of its competitors and denounce its claims as chimerical. But for all of that, it will win on its own merits in much less time, we are sure, than it has taken wheat flour to advance to its present position.

Follows the History of Wheat Flour.

For thousands of years the white patent process flour has been coming our way, but it arrived only twenty years ago. I wish to invite those who are familiar with the progress of cottonseed meal as a stock feed, to note a similar course which wheat flour has taken as a human food. Wheat is prehistoric, more antiquated than our oldest records. Wheat appears to have originated in Mesopotamia, says De Candolle, and was certainly cultivated by the aboriginal Lake Dwellers long before the Egyptians began to carve on obelisks or to build pyramids. Keller in his book on "Lake Dwellers" says that at Robenhausen, Switzerland, they found eight pounds of bread which was made in the form of small cakes, or pones, of one inch or more in diameter, which had been left by the prehistoric Lake Dwellers, though the bread was badly charred. The dough from which this bread was made was neither a meal nor a flour, but consisted of partially cracked grains, and in many cases, halves of grains were distinctly visible. Compare this prehistoric bread from wheat with the patent flour of to-day, and we are struck with the great progress made during that time with wheat in its evolution toward the breadstuff of polite society.

My former remarks upon cottonseed meal, before the Interstate Cotton Seed Crushers' Association, have attracted the attention of friends and enemies, especially because of the criticisms against the Bureau of Animal Industry on account of its inactivity and apparent neglect of cottonseed meal as a human food, the same being true of cotton oil; this neglect in many cases amounting to positive antagonism, due to a native lack

of faith and lack of knowledge concerning cottonseed meal. Every Southern State should be eager to learn the best possible methods of utilizing cottonseed meal as a breadstuff. When these institutions of research and investigation have turned their microscopes, acids, alkalis and retorts upon

(Concluded on page 30.)

SOUTH CAROLINA MILLS ORGANIZE.

The cottonseed oil mill interests of South Carolina got together last week and formed a State association, following the example set by Texas, Georgia, North Carolina and other States, and recommended by the Interstate Association at its recent convention. B. F. Taylor, of Columbia, executive member for South Carolina, was the moving spirit in the formation of the State association.

The South Carolina Cottonseed Crushers' Association was formed with the following officers and committees: F. D. Hunter, Darlington, president; J. T. Stephens, vice-president; B. F. Taylor, Columbia, secretary and treasurer; executive committee, Fred. G. Brown, Anderson, chairman; J. J. Lawton, Hartsville; W. R. Darlington, Allendale; H. L. Todd, Clinton; J. N. Lipscomb, Gaffney; bureau of publicity: B. F. Taylor, Columbia, chairman; Alvin Etheredge, Johnston; C. Fitzsimons, Columbia; E. H. Johnson, Rock Hill.

One of the interesting subjects of discussion was the proposition to utilize the mill plants during the summer season for the making of denaturized alcohol from potatoes, in view of the removal of the Government tax from this product. After much discussion it was decided to obtain further information about the project and then take some definite action.

The constitution of the Interstate Association was adopted and the annual dues made \$5 a year.

The members decided that, in view of the recent agitation for better meat products it was about time to call the attention of the public to the fact that the cottonseed products were guaranteed pure and that there was no danger of animal disease in any of the cotton oil lard. This will be brought before the public in a vigorous advertising campaign. There was also a general discussion in which nearly all of those present took part as to the improvement in market conditions and the outlook for the coming year.

GEORGIA COTTONSEED CRUSHERS.

The Georgia Cottonseed Crushers' Association, at its meeting last week, elected the following officers to serve for the ensuing year: J. A. Aycock, Carrollton, Ga., president; Thomas Egleston, Atlanta, Ga., treasurer; J. L. Benton, Monticello, Ga., secretary. Vice-Presidents—G. F. Tenille, M. S. Harper, L. A. Ransom, H. E. Wells, S. B. Yow, J. L. Hand, W. E. McCaw, H. Bussey, Jno. Bostwick, C. Douthitt, E. P. McBurney. Executive Committee—W. M. Hutchinson, Fielding Wallace, A. A. Thornton, L. G. Neal, R. G. Riley, A. E. Thornton, W. W. Abbott, J. R. Atwater, J. H. Taylor, W. M. Towers.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through the "Wanted and For Sale" department on page 48. Quick action and satisfactory results.

*From an address by J. H. Connell, editor-in-chief "Farm and Ranch," Dallas, Tex., read before the Texas Cotton Seed Crushers' Association, at Galveston, Tex., June 19.

TRADE GLEANINGS

It is reported that J. H. Maher will erect a new packing plant at Sault Ste. Marie, Mich.

The Southern Cotton Oil Company is reported as contemplating the erection of a cotton ginney at Monroe, Ga.

The Ford Leather Company of Philadelphia, Pa., has been incorporated with a capital stock of \$200,000.

The Cudahy Packing Company has established a branch house at Key West, Fla., with C. L. Stockin as manager.

The Coffin Packing and Provision Company, Denver, Colo., suffered a \$5,000 fire loss to its stables, near the stockyards.

The plant of the Putnam Oil and Fertilizer Company at Eatonton, Ga., has been purchased by the Southern Cotton Oil Company.

The branch house of Swift & Company at Pine Bluff, Ark., has been damaged by fire to the extent of around \$15,000. It will be rebuilt at once.

A. Bruns, Brooklyn; J. T. Heath, Rahway, N. J., and W. T. Pollock, of New York, have incorporated the Jenne's Magic Soap Company with a capital stock of \$10,000.

The Planters' Fertilizer Company, of Jackson, Miss., recently incorporated, will operate a fertilizer-mixing plant having a daily capacity of 200 tons. About \$15,000 will be invested.

The Anglo-American Cattle Company, of New York, has been incorporated with a capital stock of \$30,000 by M. Meyers, S. Mendelsohn, of New York, and M. Abrams, of London, Eng.

The owners of the Hargraves Soap Works at Fall River, Mass., which the local board of health recently declared a nuisance and ordered closed up, have filed a claim against the city for \$25,000 damages.

The Schmauss Company, Rockford, Ill., will shortly commence the erection of its new packing plant. The company is planning to make the new plant a model one in every respect. It will be built along the most sanitary principles and the most modern lines.

The Home Packing and Ice Company of Terre Haute, Ind., has been incorporated with \$75,000 capital stock to do a general slaughtering and meat packing business and manufacture ice. The directors for the first year are: John and Robert B. McFall, W. W. Ray, Harry L. Newell and John Barbazette.

LATE REFRIGERATION NOTES.

Chatham, Va.—The Morea Ice Company has been incorporated with \$10,000 capital stock by Wm. G. Miner, J. H. Pigg and J. M. Jones.

Fincastle, Va.—K. Mackenzie, of 404 St. Paul street, Baltimore, Md., is reported as organizing a company for the establishment of a creamery here. The company is to have a capital stock of \$6,000.

Barboursville, W. Va.—James I. Kuhn, James F. Adams, J. J. Christian, J. O. Harden and M. C. Johnson have incorporated the Barboursville Star Creamery Company with \$10,000 capital stock.

Saranac Lake, N. Y.—The cold storage plant of the Franklin Refrigeration Company has been completed and placed in operation.

Mobile, Ala.—The plant of the Mobile Pure Milk Company was destroyed by fire on June 25.

REDUCE THE EXPENSE OF CONVEYING HAIR

BY USING A

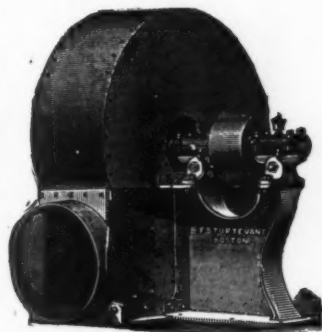
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WHAT OUR GERMAN CRITICS HAVE TO EAT

It ill becomes European nations to take up the cry of the "yellow" press against American meats. Were these libels based on fact—which they are not—even the worst of them could not come up to native meat conditions in most Continental countries. Germany has for many years permitted practices which would be beyond the imagination of even the wildest of the American newspaper liars. Exposures in recent trials of Berlin sausage makers, where garbage and filthy offal were accepted materials for the sausage machine, are only an example.

Aside from this question of filthy practices in preparing meat products, let us see how well qualified Germans are to criticize American meats. According to official statistics 52,584 horses were slaughtered for

food in Germany in the last three months of 1905. In one German state 608 horses were slaughtered, against 312 steers in another, 783 horses against 256 steers; in a third, 369 horses and 114 steers, and so on.

But this was not all. The same officials records show that 2,405 dogs were killed for food during the last quarter of 1905. This was an increase from 1,762 dogs during the same period of the year previous. And as the Badische Landes-Zeitung of Mannheim remarks, "Here are reckoned only the common species of dogs, which under official inspection were compelled to give up their lives and allow themselves to be eaten."

And yet we hear of the horror of Germany at being compelled to eat even a little American beef and pork!

RECENT EXPERIMENTS IN MEAT PRESERVATION

In a report by the Italian Minister of Agriculture on the subject of refrigerating in Italy, Mancini gives some interesting results obtained by the Craveri process of preserving meat, a process which was much discussed, but of which a more definite idea can now be formed, since a series of experiments has been conducted under the direction of a number of university professors.

The Craveri method would seem to have solved the problem hitherto unsolved—of preserving meat in a form fit to be eaten by means of chemical treatment. Excluding for hygienic reasons ordinary antiseptics, and recognizing as insufficient for practical purposes the usual method of salting, Craveri resorts to injections into the veins of slaughtered animals, from which the blood has been drained, of a solution of 100 parts of water, 25 of kitchen salt and 4 of acetic acid; in other words, a solution of a mixture of substances, such as are found normally in our bodies, and which form part of our nourishment. The solution is injected to the amount of one-tenth of the weight of the living animal.

Prof. Brusafarro, of Turin, experimented upon two animals, a sheep and a calf; the two carcasses were hung in a subterranean room for 75 days at a temperature of 16 deg. C. (about 61 deg. F.). After this time they were skinned, dressed and cut up. The heart, brains, liver and intestines seemed somewhat macerated, but were normal in appearance. The fat beneath the skin was perfectly preserved, the flesh appearing bright red in color, moist and giving out an agreeable, slightly acid odor. In no part was there any trace of putrefaction, even incipient.

This meat, boiled, produced an excellent broth, resembling in every respect that obtained from fresh meat. Roasted, it was tender, tasted even better than ordinary meat, and was digestible and nutritious.

As a result of these and other experiments, Prof. Brusafarro declares it as his opinion that the Craveri method promises great advantages over others. The other professors engaged in the experiments came to exactly the same conclusions.

Submitted to a bacteriological examination, the meat proved to be free from bacteria; in

Swift's Choice Dressed Beef

Mutton, Lamb, Veal, Pork, and Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES

NEW YORK

Barclay Street Market, 105 Barclay Street
Gansevoort Market, 22-24 Tenth Avenue
West Washington Market, West and Bloomfield Streets
Thirteenth Street Market, 32-34 Tenth Avenue
Manhattan Market, W. 35th Street and Eleventh Avenue

BROOKLYN

Williamsburg Market, 100-102 North Sixth Street
Brooklyn Market, 182-184 Ft. Greene Place
Atlantic Avenue Market, 74-76 Atlantic Avenue
Ft. Greene Sheep Market, 172 Ft. Greene Place

West 39th Street Market, 668-670 West 39th Street
Westchester Avenue Market, 769-771 Westchester Avenue
West Harlem Market, 130th Street and Twelfth Avenue
Eleventh Avenue Market, Eleventh Avenue, bet. 34th and 35th Streets
Murray Hill Market, Foot East 31st Street
East Side Slaughter House } 45th Street and First Avenue
East Side Market

JERSEY CITY

Wayne Street Market, Corner Wayne and Grove Streets
Ninth Street Market, 138 Ninth Street

Swift & Company New York

Central Office, Nos. 32-34 Tenth Avenue

the long period of preservation given, the beginning of dissolution was noticed in the visceral and muscular tissues, but without the production of any toxic principle whatever.

WHAT NEXT?

It is reported, on at least as good authority as the average newspaper statement, that the President contemplates next "investigating" the canning industry—not, be it noted, the canning departments of the meat-packing plants (which have already had their dose) but the canneries of vegetable, prepared soups and similar products, in various parts

of the country. What next? Is there neither Federal, State or local supervision, are there no courts nor legislatures, that the President of the United States must interfere with the conduct of private business operations? Is it justly within the province of the Presidential office to over-ride the regularly constituted powers and disturb the equilibrium of trade by arbitrary and ill-judged personal action?

The present situation is one of peculiar and gloomy interest to the Western cattleman. Here we are almost at the opening of another shipping season. Up to a few weeks

ago the outlook was very favorable for a good market. Then came President Roosevelt's "proclamation" and simultaneously the widespread publication of the Neill-Reynold's report—knocking a hole in the demand for meats at home and doing untold damage to our foreign market.

BUTCHERS WILL CLOSE AT FIVE.

The butchers of Nyack, N. Y., have agreed to close their shops at 5 P. M. every day except Saturday during the summer months.

Watch page 48 for business chances.

Swift & Company

Jersey City

Beef and Pork Packers

Lard Refiners and General Provision Dealers

For Export and Local Trade

Jersey City Office, 138-154 Ninth Street

New York Office, 342 Produce Exchange

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A SATISFACTORY END

At the time of going to press the meat inspection "rider" to the Agricultural Appropriation bill was not yet agreed to. We have, however, not the least doubt that an agreement will be reached on the basis of the Wadsworth draft. With the imposing vote of 193 to 45, the House of Representatives reaffirmed its adherence to the provisions as drafted after the struggle of the Committee with the President and as finally approved by the latter. The Senate will hardly be able to stand out any longer against the Wadsworth substitute without severely impugning the good faith of the President, who had himself approved of the House bill.

It was, anyhow, rather awkward that the main opposition in the Senate came from Senators closest to the President. The fact that this meat controversy is practically the only obstacle to a termination of this session of Congress will materially contribute to a speedy agreement before this issue of The National Provisioner reaches our readers. We have not the least apprehension as to the satisfactory character and as to the beneficial results of the law as it will be finally passed.

A POLITICAL ATTACK

The part taken by President Roosevelt in the recent attack upon the American packinghouse industry has been so very remarkable that a student of politics would seek a

stronger motive for his behavior than revenge against a certain few individuals or corporations in the business. While it is obvious that the famous fighting blood of the Executive has been stirred by the repeated defeats he has suffered in attempting to prove that certain packers are conducting an illegal business, and that he will consequently keep on fighting, the fact must not be lost sight of that Theodore Roosevelt, first and last is a politician rather than a statesman. His action in causing millions of dollars damage to the country's greatest industry, where every alleged reform he might have honestly desired to make could have been accomplished by proper suggestions to the packers themselves, or to Congress, was the act of a politician.

This action, and similar ones with reference to other great industries, make it apparent to the political economist that the purpose of Theodore Roosevelt is two-fold; viz., first to secure the favor of the industrial voter; second, to incur the displeasure and inspire the fear of corporations of all kinds. The second reason is of great importance for later strengthening of the first, for if Theodore Roosevelt can go into the next Presidential campaign with the corporations against him, he will be politically stronger because of their opposition. His plan, therefore, seems to be to deliberately seek to incur the open enmity of all the big corporate industries, and it must be said that he is succeeding fairly well.

It remains to be seen whether the American people will stand by and see their greatest industries wrecked, with resultant chaos and confusion, upon the flimsiest pretexts, merely that the third-term tradition may be broken for the first time by the man who has broken many others, including those hedging about the dignity of the highest office in the land. They will also have to decide whether they will permit the prerogatives of the legislative branch of our government to be usurped, and the reputation of the judicial branch to be maligned, by this same Executive.

A RECKONING

There are 929 slaughtering and meat-packing establishments in the United States, according to the federal census of 1905. These establishments represent an invested capital of over \$237,000,000. They employ 86,000 workmen, clerks and officials and pay annually nearly \$54,000,000 in wages and salaries. They bought in 1905 of the farmers and stockraisers of the country \$289,040,930 worth of beeves, \$329,763,430 worth of hogs, \$44,359,804 worth of sheep, \$12,666,942 worth of calves, and \$61,905 worth of other meat animals. This material they turned into products valued at \$913,914,624.

Is it surprising that the men engaged in such an industry, and the men dependent upon it for a market for what they raise, are indignant over the attempts to ruin it by the publication to the whole world of a mass of lies and misstatements and ignorant surmises and conclusions? Is it surprising, even though this blow is struck by the President of the United States?

Indications are already seen of a revulsion of public feeling. A "day of reckoning" is coming for those who are responsible for this act. What its far-reaching consequences will be is beginning to be seen. It is not only the packers who will suffer—their "sufferings" are likely to be speedily forgotten in the hardships that will come to the whole people as a result of this crippling of a great industry.

But the defenders of this crime against trade attempt to justify it on the ground of "any means to an end." The President himself "deplores" the harm that must come to the livestock industry and the farmers—it is noticed that he expresses no sympathy for the meat trade!—but he believes even the harshest measures (to use a mild word for his course) proper to accomplish the "desired reform."

What reform? "Yellow" fiction writers, discharged employees and dismissed office-holders erect a monstrous and horrible "bogie" to frighten the uninformed public. Upon this "scarecrow" two of the President's personal friends put a prejudiced "O. K.," and the Chief Executive gives it life by his official approval. The "scarecrow" is torn to pieces by expert investigation and found to be but a thing of straw. The "horrible revelations" cannot be substantiated and the "reform" dwindles to recommendations concerning changes in sanitation methods, which the packers have along been willing to make.

But meanwhile the harm has been done. A stubborn Executive—who pursues his enemies with the same persistence as he sticks by his friends—refuses to admit that he may have been wrong in any particular. A "yellow" press continues to revamp its old libels—both because a newspaper never retracts, and because fiction always sells more papers than truth. A sensational novelist has made his little fortune, though he has ruined thousands in doing it. The public is slow to get over its fright.

But the pendulum is at the end of its outward swing. With the baneful results of this assault on a nation's prosperity will come retribution for some, at least, of those who are responsible for it. It is a lucky thing for Mr. Roosevelt that he has already achieved the highest honors in the gift of the American people. Stranger things have happened than the upsetting of even such an idol as this has been.

TECHNICAL AND SCIENTIFIC

A TEST FOR MEAT EXTRACT.

It is shown by actual experiments that the organically combined phosphorus in meat extract is destroyed as the decomposition of the latter proceeds, and that in a badly decomposed extract it is practically non-existent. A method to ascertain whether a meat extract has been prepared from fresh meat is based on this fact, as also whether the extract has remained free from decomposition after its manufacture.

The determination, therefore, of the organic phosphorus is important and is carried out as follows: Fifteen grams of the extract are placed in a 500 c.c. flask, dissolved in about 300 c.c. of water, and the inorganic phosphorus compounds (phosphates) precipitated by the addition of 50 c.c. of 10 per cent. of barium chloride solution and 10 c.c. of 10 per cent. ammonia. After shaking and allowing the precipitate to settle, a portion of the clear liquid is tested with a little more barium chloride to see whether enough has been added and the portion tested returned to the flask. The contents of the flask are then diluted to the mark, mixed and filtered. 450 c.c. of the filtrate are transferred to a silver basin, evaporated, and the residue fused with a mixture of sodium hydroxide and potassium nitrate. The melt is then dissolved in dilute nitric acid, the solution boiled to remove nitrous acid, and the phosphoric acid precipitated with molybdic acid solution. The precipitate is finally converted into ammonium magnesium phosphate and weighed as pyrophosphate.

The total phosphorus is also determined by dissolving 7 grams of the extract in 250 c.c. of water, evaporating 100 c.c. of the solution in a silver basin and fusing the residue with sodium hydroxide and potassium nitrate. The phosphoric acid in the melt is the determined, as above described. Ammoniacal barium chloride solution does not precipitate any organic phosphorus compounds. The organic phosphorus constitutes from 9 to 12 per cent. of the total phosphorus. The age of an extract has no influence on the amount of organically combined phosphorus.

ESTIMATING FREE FAT IN SOAPS.

It is often desirable to know the amount of free fat in soaps made by the cold process, either to discover whether saponification is complete or, in the case of superfatted soaps, to ascertain that the mark is not overstepped, since a soap that is too highly superfatted has a tendency to become rancid very rapidly, and this is naturally extremely prejudicial to its perfume. The treatment of the aqueous or aqueous and alcoholic solution of a soap with ether for the determination of the free fat present in the soap, is unsatisfactory, as, owing to the hydrolysis that takes place when the soap is dissolved, fatty acids are liberated and are taken up by the ether. Again, the method of drying the soap with sand and extracting with ether is cumbersome, as a relatively large amount of sand in proportion to the soap is required.

By employing a method based on the combining value of the fatty acids with caustic alkali much more consistent results can be obtained in a shorter time, although the process has this limitation, that it is essen-

tial to know what kind of oils and fats have been used in making the soap, or the molecular weight of the fatty acids contained in the soap must be determined. By reason of the slight variations which occur in the molecular weights of individual oils and fats the results are not scientifically accurate, but are quite sufficiently so for all practical purposes. Further, soaps superfatted with lanoline or with other saponifiable fats, cannot, of course be examined by this method, since it depends upon the saponification of the free fat, although a combination of the method of extracting the soap solution with ether and this method may be employed with reliable results for soaps containing unsaponifiable fats.

About 10 grains of the soap are accurately weighed out and dissolved in about 50 c.c. of neutral alcohol; any free alkali present, shown by a pink coloration on the addition of phenol phthalein, is carefully neutralized with acid. Ten c.c. of alcoholic potash are then added, and the whole boiled for half an hour, as in taking the saponification value of a fat. The excess of alkali on completion of the boiling is titrated back with standard acid, and the difference between the amount required and that necessary to neutralize 10 c.c. of the alcoholic caustic potash solution gives the amount of alkali that has entered into combination with free fat present, and from this the percentage of the same in the soap can be calculated.

To take, as an example, a soap made by the cold process from equal parts of tallow and coconut oil, the respective molecular weights of their fatty acids being 280 and 204, the mean molecular weight will be 242. It was found that the excess of alkali, after boiling 11.75 grams of the soap with 10 c.c. of alcoholic potash required 11.35 c.c. of semi-normal hydrochloric acid for neutralization, while 10 c.c. of the potash solution required 12.4 c.c. Accordingly the free fat in the soap has been saponified by an amount of alkali equivalent to 1.05 c.c. of semi-normal potash or 0.525 c.c. of a normal solution. Therefore, as 1 c.c. of normal caustic potash combines with 0.2546 grams of the neutral fat, the percentage of the latter in the soap is readily worked out as follows:

$$0.525 \times 0.2546 \times 100 = 1.05\% \text{ neutral fat.}$$

To determine the amount of unsaponifiable fat in soap the aqueous or aqueous and alcoholic solution of the soap is shaken up with two successive lots of ether, the combined ethereal extracts evaporated, and the fatty matters weighed. They are then boiled with alcoholic potash, and the molecular weight of the fatty acids being known, the amount of saponifiable fat can be ascertained, and is deducted from the weight of the fatty matters, extracted, the balance being unsaponifiable fat. If free saponifiable fat be present as well, it can be estimated by the former method, irrespective of the unsaponifiable fat. —Oil and Colorman's Journal.

COCOANUT OIL IN BUTTER.

The presence of coconut fat in butter can be detected by an examination of the crystalline form of the product with a polarising

microscope. Coconut fat crystallises in long needles, frequently united in the form of a leaf or fan, while butter fat crystallises in round masses which show a very characteristic cross in polarised light. Coconut fat having a very low critical temperature of solution and a low Reichert-Meissl value, the sum of these two constants is also very low. The presence of coconut fat in butter, therefore, lowers this sum considerably, e. g., for pure butter fats the value is about 84, but the addition of 10 per cent. of coconut fat lowers it to 80. The refractometer number and the quantity of fixed fatty acids are no longer in accordance with the Reichert-Meissl value. The presence of coconut fat also lowers the critical temperature of solution and the refractometer number of the fixed fatty acids.

DETERMINATION OF NITRIC ACID.

The form of the method which is recommended for the gravimetric determination of nitric acid by means of nitron according to Busch, and with which very accurate results are obtained, is as follows: Dissolve 0.1 to 0.15 gm. of potassium nitrate, or a corresponding amount of other material to be tested, in 80 c.c. of water in a breaker covered with a watch glass, add 12 to 15 drops of dilute sulphuric acid, and bring to boiling temperature; remove the flame and add to the hot solution 12 to 15 c.c. of a 10 per cent. solution of nitron in 5 per cent. acetic acid; stir the mixture and allow to stand for one-half to three-quarters of an hour, during which time the nitron nitrate will crystallize out. When the solution has attained room temperature place the breaker in ice water and after one to one and one-half hours collect the precipitate on a weighed Neubauer crucible by decantation of the mother solution, using gentle suction, wash with 10 to 12 c.c. of water at 0 deg. C., dry and weigh.

PHOSPHORIC ACID IN BONE DUST.

A series of experiments with grasses grown in sand to test the relative effect of calcium carbonate and calcium sulphate on the availability of the phosphoric acid of bone meal showed the results that the availability of the phosphoric acid was not depressed by gypsum, but was reduced to a marked extent by applications of calcium carbonate. It should be borne in mind, however, in connection with this latter fact that the artificial soil experimented with contained no humus. Very different results were obtained with soils containing 11 per cent. of humus. Varying amounts of magnesium carbonate were used in connection with the calcium compounds. The results showed that the larger amounts of magnesia did not act favorably.

OIL ENGINES FOR MAIN POWER.

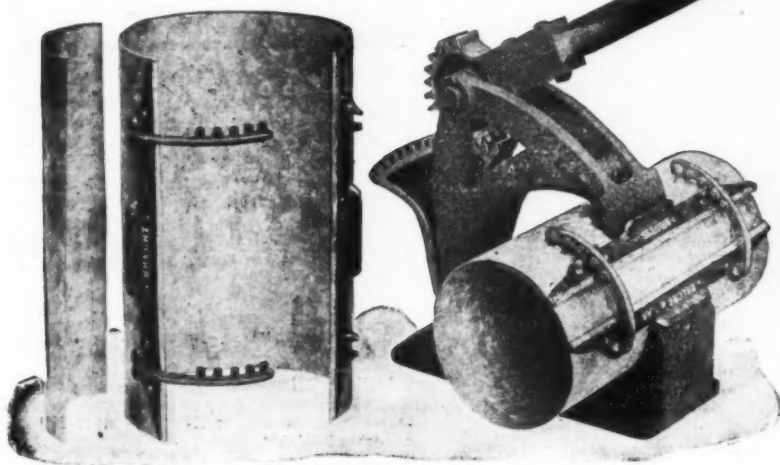
After investigating various makes of steam and internal combustion engines the Massachusetts Tale Company, Boston, Mass., have decided to install two 125 horse-power "Hornsby-Akroyd" oil engines to drive general machinery by belt. The De La Vergne Machine Company has the contract.

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BRECHT HAM PRESS AND RETAINER.

The accompanying illustration shows the Brecht geared ham press and retainer. It is very powerful, but requires little force in operation, owing to the leverage it gives. It is simple and effective in operation. After the ham is boned it is wrapped in canvas or duck cloth, then placed in one of the steel cylinders, or retainers, and is squeezed into shape by the press. The ham is boiled in the cylinder, and after cooking is put in



BRECHT HAM PRESS AND RETAINER.

the cooler or refrigerator, without removing from the cylinder. There it is left until thoroughly chilled. When cold, the ham retains its shape without being tied with twine, and is just right for slicing.

The retainers are made of galvanized steel with malleable iron mountings and are strong and durable. The press is geared, as will be seen from the illustration, making it more than ordinarily powerful and easy of action.

Particulars will be sent upon request to the manufacturers, the Brecht Butchers Supply Company, St. Louis and New York.

MAPLE AND HICKORY SKEWERS.

The maple and hickory skewers made and sold by the S. Birkenwald Company of Milwaukee, Wis., the well-known butchers' and packers' supply house, are claimed by the makers to be smoother and better pointed than any skewer on the market. It is important that skewers should be made of straight-grained hard wood, so that they will leave no splinters in the meat. The S. Birkenwald Company make a specialty of this sort of skewers. Their prices and discounts are right, and of particular interest to large buyers.

ICE AND REFRIGERATING MACHINERY.

A 48-page pamphlet describing various types of horizontal and vertical ammonia compression refrigerating machines and equipment for ice plants, breweries, packinghouses, etc., has just been issued by the De La Vergne Machine Company, foot of East 138th street, New York. The book is illustrated by many fine halftones, a feature of these being the clever and artistic arrangement of composite views of plants installed in various parts of the world.

CARE OF ELEVATOR ROPES.

"Wire ropes for elevator service," says the National Engineer, "are composed generally of six strands with nineteen wires to each strand. This form of construction makes the rope as pliable as if made of hemp. The

all of which should be applied hot."

The wear of wire ropes is both external and internal; the internal is caused by the rubbing of the wires and strands upon each

other under pressure in bending over the sheaves, and the external is caused by rubbing and wedging in the grooves of the pulleys. The wear is often very rapid, particularly if the rope runs over too small sheaves or with too many bends. Rust and dirt hasten natural wear.

Dixon's Graphite Grease has been used very largely by hotel men, owners of office buildings and factories and all others interested in the best possible preservative and lubricant of wire cables. The graphite is carried in among the strands, and by its lubricating qualities prevents abrasion and wear. Graphite is one of the best rust preventives known.

THE CAPACITY OF BELTS.

A one-inch belt, traveling 600 feet per minute, will transmit one horse power. To find the horse power a belt will transmit, multiply the circumference of the pulley in feet by speed of revolution, and that product by the width of the belt in inches, and divide by 600; the result will be the horse power the belt will transmit. If double belt is used, it will transmit one and two-thirds as much as single.

PACKING PLANT IN SERBIA.

Repeated differences between Austria and Serbia over the importation of Servian hogs and meat into Austria have resulted in a movement for the establishment of a big modern packing plant at Belgrade which will have a capacity of 10,000 cattle a month, and which is hailed as the beginning of Servian independence of Austria in the matter of food supplies.

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Carland, Mich.—The Carland Cheese Company has been incorporated with \$4,000 capital stock.

Fond du Lac, Wis.—Frank Schugahn, Geo. H. Lindsay and A. G. Dana have incorporated the Winnebago Cheese Company with a capital stock of \$12,000.

Delmar, Wis.—The Delmar Cheese Manufacturing Company has been incorporated with \$2,000 capital stock by John Malial, Anton Vogel and others.

Brooklyn, N. Y.—The Fair Price Ice Company has been incorporated with \$12,000 capital stock by G. H. Wade, K. Wegeman and T. Conyington, of New York.

New Orleans, La.—The Metropolitan Ice Company has been incorporated with a capital stock of \$125,000 by Charles D. Cottrell, Pascal Almerico and Charles H. H. Cottrell.

Brooklyn, N. Y.—The Meserole Ice Company has been incorporated to manufacture ice, ice machines and refrigeration, by Charles P. Urff, Henry Kroeger, G. Bruemer. The capital stock is \$35,000.

Hartford, Conn.—The City Plate Ice Company has been organized with a capital stock of \$100,000 by G. O. Brott, of Hartford; W. H. Lewellyn, New York; Clinton J. Mills and E. S. Young, of Hartford.

New York, N. Y.—The Van Deusen Company has been incorporated with \$5,000 capital by Julian Van Deusen and C. A. Van Deusen, of Hudson, and F. D. Self, of Brooklyn, for the purpose of conducting a cold storage business.

Dorchester, Mass.—The Ideal Butter Cutter Company has been incorporated with \$30,000 capital to manufacture and deal in dairy products. President and treasurer, W. P. Hart, 40 Sagamore street, Dorchester; clerk, A. D. Page, 678 Tremont street, Boston.

Worcester, Mass.—The National Ice Company has been incorporated to manufacture and deal in wholesale and retail ice, with \$15,000 capital stock. President, Frederick Lincoln, Worcester; treasurer, P. P. Pettes, South Framingham; clerk, A. D. Page, Boston.

Boston, Mass.—The New England Dairy and Machine Company has been incorporated with \$125,000 capital stock. President, Emma Mullen, 170 Sumner street; treasurer, C. J. Pike, 68 South street, Lowell; clerk, G. M. Faulkner, 71 Chestnut street, Cambridge.

Terre Haute, Ind.—The Home Packing and Ice Company has been incorporated with \$75,000 capital stock. The directors are: John and R. B. McFall, W. W. Ray, H. L. Newell and John Barbazette. The company will do a general slaughtering business and manufacture ice.

Brooklyn, N. Y.—The Benjamin Brothers Muenchener Brewery Company has been incorporated with \$200,000 capital stock by Henry Benjamin, 180 Cooper street; Benjamin Benjamin, 181 Cooper street; B. Benjamin Benjamin, 87 Moffat street and Solomon Nathan, 181 Cooper street, all of Brooklyn, and David B. Neuberger, 322 East 86th street, New York.



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ICE NOTES.

Meservey, Ia.—The Farmers' Co-operative Creamery at this place was burned. Loss, \$2,500.

Cumberland, Md.—The Capital Creamery was destroyed by fire on June 25. Loss \$5,000; no insurance.

Brooklyn, N. Y.—The ice cream plant of the W. S. Weed Ice Cream Company was damaged by fire on June 25 to the extent of \$3,000.

Nashua, N. H.—The Holbrook Marshall Company has decided to erect a large cold storage building here at a cost of between \$20,000 and \$25,000.

Hallock, Minn.—At a recent meeting of the Hallock Creamery Association it was decided to erect a creamery at this place next fall at a cost of \$4,000.

Fort Atkinson, Wis.—The Creamery Package Manufacturing Company has decided to erect a large fire-proof building in this city. The cost of building and machinery is estimated at around \$90,000.

Gates, N. Y.—The American Fruit Product Company has commenced the erection of a cold storage plant, near the Buffalo, Rochester and Pittsburgh Railroad. The building is to be a one-story structure 216x185 feet, and equipped with all modern appliances.

SHIP'S REFRIGERATION.

By W. G. Brettell.

(Continued from last week.)

It is a curious fact that the naval architect, in fixing the position of the ship's chambers, very frequently finds for them the hottest portion of the ship, generally as near the main boilers as possible. This is the case in several of the finest installations which have come under my notice.

(Mr. Brettell showed on the screen the arrangement of a refrigerating engine room for a large Australian liner.)

You will notice the machinery is direct steam driven and is in duplicate throughout. This is very essential, especially on long voyages; the safety of the cargo worth perhaps \$250,000, or a great deal more, depends absolutely upon the efficient working of the refrigerating plant. Usually one-half the machinery working full is sufficiently powerful to maintain the necessary temperatures even in the tropics, so that by having all parts in duplicate and interchangeable, the risk of total disablement is very small indeed.

The crankshafts and steam cylinders are so arranged that the machine can work compound, or as two high pressure engines each driving its own compressor, or the compound engine may drive either one or both compressors. The gas condensers are of vertical, circular form; but in the smaller sizes they may be arranged in the box bed under the machines. An independent steam condensing plant is provided, also independent water pumps of the vertical, duplex type, these frequently placed down in the main engine-room below the water line. The independent steam condenser has many advantages over one attached to the machine.

A special feature of the plant shown was that the evaporators and the other cold parts are not individually lagged, but are placed together in an insulated room where they are always accessible for examination and overhaul. By this means much more effective protection can be ensured from outside heat. There is no lagging to be taken down and replaced when overhauling, and the ironwork of the various parts can always be kept clean and painted.

It is well to have all portions of the plant fully in sight. A great deal of unnecessary corrosion and rust accumulation goes on behind the clean, painted exterior surfaces of the lagging, which too often covers a wet mass of material which was once an insulator, but is so no longer. The brine pumps have extension pieces which pass through the insulation so that the steam cylinders are outside and the pump ends inside the insulated room. The glands and other parts of the pump are perfectly accessible. The small brine tank is simply used for mixing additional brine or for heating the brine for thawing down after the cargo has been taken out. The brine is circulated in an entirely closed system; there are no open return tanks whatever.

As the machinery is frequently situated at a considerable distance from some, at least, of the meat holds, one or more distributing houses are arranged in convenient positions immediately over these, and suitable brine mains are carried between the refrigerating machine room and the distributing houses. The holds which are adjacent to the machine room are controlled directly from headers within the refrigerator house.

The meat holds are fitted throughout with galvanized wrought iron brine piping arranged overhead, and on the sides and ends of the holds and 'tween decks, and divided into a suitable number of independent sections, each with control valves at either end, and all coupled to one or more pairs of headers, which are in turn connected by mains to the brine pumps and evaporators. The brine pumps draw from the evaporators, deliver through the mains into the distributing headers, thence to the various sections of piping in the holds or 'tween decks, returning through similar section control valves to the collecting headers which are in turn connected to the evaporators. From the top of each evaporator a vent pipe, fitted if required with an automatic trap, is carried through the deck to the open air, the end being turned over and fitted with a gauze cap, any gas which may be generated or collected in the pipe system is automatically disposed of. The whole brine circulation forms an entirely closed system.

Those who have not a practical acquaintance with this method of brine distribution, raise the objection that it is impossible to regulate the various sections equally as required, since the brine cannot be seen returning from each section as may be done when the returns all flow into an open tank. This difficulty, however, exists only in imagination, there is no reality whatever about it. My firm have for years past fitted scores of installations, including some of the very largest afloat, all on the closed system, both for frozen meat, fruit and for chilled beef carriage, the latter requiring the most accurate and even adjustment possible. We have



Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

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never found the slightest difficulty in regulating the brine supply exactly as required by the thermometer. We always fit the closed circuit in preference to the open one. I think the open tank a primitive arrangement and open to several serious objections; a little carelessness or irregularity in the working of the brine pumps, and the tanks may soon empty, causing the pumps to draw more or less air into the system; or they may overflow, causing loss of brine.

But even admitting with care these contingencies may be avoided, one has only to look at such a tank when in operation to see for themselves the aeration of the brine which is continually going on, and the large head of froth which accumulates and through which the return brine splashes and sprays into the tank carrying with it no small amount of imprisoned air which is directly pumped into the system and frequently causes trouble and annoyance, and an expenditure of both steam and temper before it can be got out again.

An accumulation of air pocketed in various parts of a brine pipe system greatly increases the force necessary to circulate the brine, so it is of importance from a steam-saving point of view and for wear and tear on the pipes to keep the system absolutely solid and free from air, and so that every part of the cooling surface does its full and proper work, and the whole works smoothly, regularly and easily. So far from the closed system being more difficult to regulate, we have found the reverse is actually the case for the reasons given.

The brine piping should always be galvanized preferably inside as well as out. It is well worth the extra initial cost. Galvanized piping will be perfectly good after ten to fifteen years' service, and this without any attention whatever. There has been some

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THE BUFFALO REFRIGERATING MACHINE COMPANY, 126 Liberty Street, New York

discussion recently as to the advisability of galvanizing the piping inside. Calcium has a chemical action upon zinc, and this in an extensive brine pipe system generates some amount of hydrogen gas, which if mixed with a large proportion of air is highly explosive. One or two accidents have occurred by the explosion of this mixture, which has led in some quarters to condemning pipes galvanized inside. We find by experience, even in ungalvanized piping, considerable gas is still formed, so that the absence of zinc does not by any means effect a cure. With the open tank system, the highly aerated brine not only favors the more rapid generation of hydrogen, but provides in an intimate mixture the air necessary to render the gas explosive.

With the closed system the brine is solidly circulated, and the generation of gas, even in galvanized pipes, is very limited, and, as just described, automatic means are provided for its escape as soon as formed, by way of a vent pipe and patent automatic trap. With such an arrangement it is impossible for gas to accumulate in any quantity, and equally impossible for it to escape into the refrigerator house, or where it could by any means become ignited.

(To be continued.)

MAGIC LANTERN SOCIOLOGIZERS.

In an extended and delightfully satirical review of the present meat agitation by so-called "reformers," the Manufacturers' Record of Baltimore calls attention to the absurdity of the attitude of these "magic-lantern sociologizers" in denouncing the methods of modern meat-handling, and compares the latter with methods in practice in every household kitchen in the land, even under the most careful supervision. It also refers to dangers in infection from handling money, and speaks of the infinite opportunities in everyday life of incurring disease in the most commonplace ways.

Continuing, the writer says that Messrs. Neff and Reynolds, the young gentlemen who have done such valiant yeoman service in Packington, should travel along the route here suggested and prepare some other sociological essays for the national administration. If they have due regard for the imagination of a public that does not think, they can produce a sensation before which their Chicago essays would be rank insipidity and induce a government organization that would make a laughing stock of a few thousand inspectors of canned meats. Their pro-

gram should include the following broad principles, every one of which could be put into effect under the Interstate Commerce law:

In the cultivation of vegetables or fruit for human consumption no fertilizer shall be used, even guano, save a fertilizer made of wood ashes, of phosphate rock or other mineral product. Congress shall be authorized to provide from the United States Treasury a sum of money sufficient to pay the 6,000,000 inspectors, one for each farm or market garden in the country, required to enforce this law.

No butcher shall slaughter any animal intended for human food if said slaughtering involves the drawing of blood from the animal, and unless said butcher is dressed in broadcloth clothes, patent-leather shoes and kid gloves, which, together with every instrument used in the slaughter, shall have been previously sterilized. Congress shall be authorized to provide from the United States Treasury a sum of money sufficient to pay the 200,000 inspectors necessary to enforce this law.

No person in a private family, a hotel, boarding house, restaurant, eating house or other place of public entertainment shall be permitted to prepare food for eating without having previously been given a certificate of perfect health from the proper physician, without having been treated to sterilizing bath and without being clothed in germ-proof garments. Congress shall be authorized to provide from the United States Treasury a sum of money sufficient to pay the 20,000,000 inspectors required to enforce this law.

No paper money shall be permitted to pass from one hand to another in trade or for other purposes without being given sterilizing treatment. Congress shall be authorized to provide from the United States Treasury a sum of money sufficient to pay the 40,000,000 inspectors required to enforce this law.

Enforcement of such principles will give steady and permanent employment to 60,000,000 or 70,000,000 individuals at the expense of the government, for which the rest of the people of the country, numbering 15,000,000, and principally infants, will pay the bills. The 60,000,000 or 70,000,000 inspectors will probably include all of the psycho-chemico sociologizers of the country.

But should this not happen, the remedy will be at hand in another principle—no sociologizer shall be allowed to practice unless his manuscript or other weapons be declared free from all germs except the germs of absolute truth. Half a dozen inspectors might be provided to carry out that provision, which would rule out the Topsies who "find things," but it is feared that qualified

inspectors for this task could hardly be found outside the precincts of lunatic asylums if present tendencies are not corrected. The moral of all this may be emphasized by the details of a couple of incidents.

Once upon a time an amateur sociologizer undertook to dress his first chicken. He was under disadvantages, to be sure; he had never taken a college course in social science, and had not even engaged in uplift work in a social settlement. Hence he was excusable when, coming upon the chicken's gizzard in all its iridescence and moisture, he threw the fowl away and cried, "This thing's diseased."

About twenty-five years ago a woman of rather positive character took her husband to a lecture designed to prove the deleterious effects of tobacco upon the human system. Her husband enjoyed at that time a couple of cigars a day and perhaps a chew of tobacco now and then. The lecture consisted largely of magic-lantern views of the human internals. Now, they ain't pretty things, anyhow. So, when upon the screen was thrown a highly-colored alleged picture of the interior of the human stomach, magnified fifty times, it was not surprising that the lady in the case right then and there turned to her husband, and, forgetting or not knowing what a sight a perfectly respectable stomach, even untouched by tobacco, would make of itself under the circumstances, she said: "You quite smoking from this moment!" And he did.

He was one of the earliest victims in this country of what may be called magic-lantern sociologizing—eclectic exaggeration of the exceptional in conditions for the benefit of individuals subject to hysteria or temporary insanity, or seeking to stir the public with an intent yet to be disclosed.

In the meantime, isn't it about time for the American people to quit hysterics as a daily diet?

JULIUS DAVIDSON

Broker and Commission Merchant
PACKING HOUSE PRODUCTS
COTTONSEED OIL

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Photo, J. J. J. J.



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143 Liberty Street, New York City

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tca., pork and beef by the bbl. or tierce, and hogs by the cwt.

Occasional Bulging Markets Against "Shorts"—Packers Control—Fewer Hogs at Packing Points Than Expected—Statistical Positions Not as Yet Disadvantageous—Some Selling at the Advanced Prices—On the Whole, However, Bullish Movements Looked for—Fairly Active Cash Demands for Meats—Diminished Export Movements Even on Consignments.

While it had been regarded as probable that bullish movements would supervene the July liquidation it was hardly looked for that there would be material strenuousness in that respect before the close of June.

But there has been, this week, an impression made of an early falling off in the hog supplies at the packing points, or that the detained surplus of hog supplies had been well forwarded out of farmer's hands, and that an ordinary volume of packing could, for a few weeks, be looked for; the result has been the taking hold of the products market for advanced prices at a few days earlier time than there had been the trade anticipations concerning a development.

Moreover, there were quite a number of July "shorts," especially for ribs and pork to be run in, and this led to enhanced interest in bullish prices, more particularly upon Tuesday's market, when higher prices were made of a substantial order. There were slightly weaker situations in Wednesday and Thursday's markets.

Accompanying the upward tendency of the products markets at that time were the better prices for hogs at the packing points.

The statistical position of the products does not drag upon efforts for a better line of prices for them, as yet, the supplies

held are not at all cumbersome, either in this country or in Europe.

There is no question but that stocks in first hands are steadily growing, but as in a slow way; therefore it would take considerable time for the stocks to assume weighty proportions, even with a delay in ordinary demands for supplies from consumers; and there is some trade hope that with a better understanding in Europe and the country, after the senseless trash that has been exploited latterly concerning the packinghouse products, that normal conditions of consumption will be reached at an early date.

Our opinion of the market is that there is not likely to be any especial feature in the statistical position to refrain any upward movement that is likely to be attempted by the packers in the near future, or, say, into the July delivery, and that by higher prices a larger number of sales would be possible in a speculative way of the later future deliveries.

But for the long run of the market it is doubtful if the speculative temper can be maintained, particularly if after a lapse of a few days' moderate receipts of hogs, there should be an increased supply of them, and which is a probable development. Besides, it is improbable, in our opinion, that the mischief done by the late sensationalism will be done away with even in so long a period as in the remainder of this year, therefore that the market values for the products, as well as for live stock, must ultimately suffer to the degree of effect from the diminished consumption of the former, whatever stimulus is possible to the prices in the near future from the current moderate rate of supplies and

the narrow holding of them. In other words, we do not believe that the government through any action it may take can bring back at once the foreign business to the extent that had been noted for it before through the season, and which was promised for it until the time the European markets would be resupplied with the products from their own livestock supplies, in the next winter season, however more quickly ordinary demands from our home consuming sources are likely to be obtained.

Upon the basis of a diminished European consumption it is quite likely that the consigned products will ultimately become a depressing factor upon the foreign markets, although that the Western packing for consignments to the abroad markets may not be large enough to make that feature, as an exhibit, for the next few weeks.

The home demands for meats are very satisfactory, but they are not at all of a large order for lard. The distributors at the South are buying as much of a meat supply as they ordinarily do in the summer season, while they are particularly encouraged, just now, that way from a prospective large cotton crop and the necessity of a liberal employment of labor.

Over the West and Southwest and in our Eastern markets the drafts upon the meat packing are as large as usual, as where there is a falling away in demands for miscellaneous products it is fully made up from a diversion of interest from canned goods to the fresh beef and hog slaughtering supplies.

As concerns the offerings of lard it looks to us as if there is an enlarged consumption of compound lard and only a fair movement of pure lard. The prices of pure lard are

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higher and those for the compounds stand upon the old trading basis, with, however, a prospect of hardened prices for the compounds on account of the pure lard market situation.

The cost to make the compound lard was not abated in any of the late depressed prices in the speculative market for cottonseed oil, as it was not possible to obtain, in the period, the bleaching grade of the oil at a relative easy price. Now that the cotton oil market has recovered tone to firmness, and properly so from its statistical position, it is even more difficult, the compound makers find it, to buy the bleaching grade for the make of the compound lard.

At the liberal rate of the consumption of compound lard the compound makers will have further to buy freely the cotton oil before a new crop season for it, and they are likely to be interested as buyers in July and if not then in August.

The European demands for lard and meats are of a very tame order, although some lots have been taken by both the continental and United Kingdom markets. The consignments of lard to Europe are quite as liberal as they were at this time in the previous year, but of meats they have fallen off in a material way.

But it must not be supposed that foreign demands direct for supplies, and as outside of the steady consignments to Europe, have been more than of a modified order or that they have become distinctly dull. On the contrary Germany and the English markets are buying almost daily moderate quantities of meats and lards. These markets bought last week from 6,000 to 7,000 tierces lard, but rather less than that quantity this week, as the markets this week have gone more against the shippers. Some trade sources gather a good deal of encouragement from the steady although conservative buying, and it is to be hoped that it will be further warranted.

Indeed, the shipments of meats for the season, since November 1, are now less than they were in the previous season, for the same time, and the decrease has been made only within the last two weeks.

Increasing interest will now be centered upon the corn and cotton crops, both of which, at present, promise large yields; and speculative situations will be determined by the reports for the next few weeks concerning the new grain and cotton crops supplies.

It is conceded that as concerns cotton oil that the current supply could be easily used up before a new crop season, yet that if the cotton crop promises well in July and August that there will be reserved buying at that time of the oil; on the other hand, if weather conditions prove against the cotton crop the oil supply, because of its moderate volume, could be handled additionally in favor of selling interests.

The contingency of the pure lard market awaits in a considerable degree the prospects of the cotton crop as well as of the corn crop, more especially in the late July and August dealings.

In New York the trading in pork is of a slack order, but at firmer prices on account of the situation of the speculative market. Sales of 200 bbls. mess at \$17@17.50 for old and \$18@18.75 for new; 300 bbls. short clear at \$16.75@18.25; 125 bbls. family at \$18@18.50. Western steam lard was sold early in the week at \$8.75, but closed at about \$8.85@8.90 and 750 tes. taken. City steam lard is quiet at \$8.62½. Compound lard is liberally consumed and has fairly active new demands from the distributors; car lots quoted at 6½@7c. In city meats, there is considerable inquiry for hams, shoulders and bellies and at strong prices, with insufficient supplies for some cuts and no more than needed of other cuts, loose pickled shoulders at 8½c.; pickled hams at 11¼@12½c.; loose pickled bellies, 12 lbs. ave., at 11½c.; 14 lbs. ave., at 11½c.; 10 lbs. ave. at 12c.

Exports from the Atlantic ports: Last week, 3,177 bbls. pork, 9,000,125 lbs. meats,

11,547,098 lbs. lard; corresponding week last year: 3,024 bbls. pork, 17,009,738 lbs. meats, 11,253,717 lbs. lard; from November 1 to June 23, 138,589 bbls. pork, 423,262,337 lbs. meat, 489,541,295 lbs. lard; from November 1, 1904, to June 24, 1905: 126,471 bbls. pork, 433,097,351 lbs. meats, 427,079,316 lbs. lard. It is shown that the shipments this season from November 1, as compared with the previous season have increased equal to 2,423,600 lbs. pork and 62,461,979 lbs. lard, and have decreased 9,835,014 lbs. meats.

Included in the exports from November 1 have been to the United Kingdom 31,548 bbls. pork (33,520 bbls. previous season), 337,552,697 lbs. meats (370,482,822 lbs. previous season), 202,171,968 lbs. lard (178,541,177 lbs. previous season), and to the Continental markets: 22,700 bbls. pork (15,458 bbls. previous season), 71,808,809 lbs. meats (47,229,481 lbs. previous season), 230,657,489 lbs. lard (203,008,387 lbs. previous season).

BEEF.—The market continues slack with absence of material export demand for tierced; and only moderate distributions of barreled. Prices are barely settled and rather favor the buyer. City extra India mess, tes., at \$15.50@16; barreled mess at \$8@8.50; packet at \$9.50; family at \$11@11.50.

CLEAN LINEN IN ARMOUR PLANT.

After all the talk of unclean packinghouse conditions at Chicago, and the strictures of the President's Socialistic investigators on sanitation, it is interesting to note what the laundry work of a single plant amounts to in a day. The report of the chief sanitary inspector of Chicago on the Armour & Company plant shows that in the laundry department of that plant the following are

WASHED EVERY DAY:

2,500 canvas aprons.
2,500 huggers' gowns.
1,500 cloths.
200 salesmen's gowns.
500 caps.
300 pairs of sleeves.
650 overalls and jumpers.
60 white duck frocks.
50 teamsters' gowns.
40 wagon covers.
1,000 towels.
This does not look much like "revolting" uncleanliness.

EXPORTS OF PROVISIONS

Exports of hog products for the week ended June 23, 1906, with comparative tables:

PORK, BARRELS.

To—	Week June 23, 1906.	Week June 24, to June 23, 1905.	Nov. 1, 1905, to June 23, 1906.
United Kingdom ..	925	904	31,548
Continent	147	652	22,700
South & Cen. Am. .	745	432	14,196
West Indies	1,281	1,904	52,513
Br. No. Am. Col. .	39	130	16,464
Other countries ..	20	13	1,198
Totals	3,177	3,625	138,589

BACON, HAMS AND OTHER MEATS, LBS.

United Kingdom....	7,587,375	15,799,698	337,552,697
Continent	1,249,900	916,449	71,808,809
South & Cen. Am. .	18,700	70,475	2,014,346
West Indies	144,150	214,323	10,486,355
Br. No. Am. Col. .	—	8,800	133,500
Other countries....	—	—	—
Totals	9,000,125	17,009,738	423,262,337

LARD, POUNDS.

United Kingdom....	6,350,329	5,030,968	202,171,968
Continent	3,435,606	4,944,744	230,657,489
So. & Cen. Am.	984,343	477,870	17,807,239
West Indies	668,390	702,060	36,849,841
Br. No. Am. Col. .	7,600	14,075	518,288
Other countries....	101,430	84,000	1,446,480
Totals	11,547,098	11,253,717	489,541,295

RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,110	4,074,850	3,253,580
Boston	286	2,645,475	634,200
Portland, Me.	—	—	307,500
Philadelphia	50	130,000	1,565,198
Baltimore	—	52,500	1,020,700
Mobile	—	48,400	179,900
New Orleans	709	14,700	624,268
Galveston	—	—	51,161
Montreal	22	2,034,200	1,930,591
Totals	3,177	9,000,125	11,547,098

COMPARATIVE SUMMARY.

	Nov. 1, 1905, to June 23, 1906.	Nov. 1, 1904, to June 24, 1905.	Increase.
Pork, pounds.....	27,717,800	25,294,200	2,423,600
Meats, pounds.....	423,262,337	433,097,351	—
Lard, pounds.....	489,541,295	427,079,316	62,461,979

OCEAN FREIGHTS.

	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per Ton.
Beef, per tierce.....	2/	3/	22c.
Canned meats.....	10/	15/	22c.
Oil Cake.....	6c.	6/3	11c.
Bacon	10/	15/	22c.
Lard, tierces.....	10/	15/	22c.
Cheese	20/	25/	2M
Butter	25/	30/	2M
Tallow	10/	15/	22c.
Pork, per barrel.....	1/6	2/6	22c.

EXPORTS SHOWN BY STEAMERS.

Following were the exports of commodities from New York to foreign ports for the week ending June 23, 1906, as shown by Lunham & Moore's statement:

Steamer.	Destination.	Oil Cake.	Cheese.	Bacon.	Butter.	Tes. & Bbls.	Pork.	Lard. Tes. & Pkgs.
Umbria, Liverpool.....		5403	524	25	—	—	—	75 600
ICaronia, Liverpool.....		6612	59	—	—	—	54	866
2Georgic, Liverpool.....		780	782	467	—	—	125 378	2278
3Oceanic, Liverpool.....		1122	1383	1238	25	—	336 677	1939
*New York, Southampton.....		1563	680	—	—	—	—	200
*Minneapolis, London.....		—	338	2400	50	—	20 40	4350
*Chicago City, Bristol.....		3033	40	75	—	—	—	2785
Camoens, Manchester.....		—	412	—	—	—	—	1750 9134
*Furnesia, Glasgow.....		—	734	85	50	50	375	835
Oscar 2nd, Baltic.....		—	112	358	—	—	—	570 3260
Patricia, Hamburg.....		—	57	100	100	—	245	11252
Kaiser Wilhelm der II., Bremen		—	—	—	—	—	—	500
Bremen, Bremen.....		—	100	—	250	—	—	3950
Potsdam, Rotterdam.....		—	360	20	88	25	225	5525
4Zeeland, Antwerp.....		3439	632	25	—	132	425	7500
St. Cuthbert, Antwerp.....		750	345	5	—	159	30	—
Hudson, Havre.....		753	—	—	—	50	50	—
La Savoie, Havre.....		—	—	—	—	—	—	4 50
Prinzess Irene, Mediterranean..		—	100	—	—	—	—	597
Gallia, Mediterranean.....		648	—	—	—	—	—	725
Prinz Adalbert, Mediterranean..		—	—	—	—	—	—	250
Cretic, Mediterranean.....		—	90	—	—	—	—	—

Total

9403	14700	6748	3638	1235	538	901	4844	56595
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Last week

13135	12398	7716	6263	930	755	436	2945	25854
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Same time in 1905.....

17993	1033	16707	300	451	353	751	7759	36447
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Last year's tallow, 350 pkgs. 1.—200 tes. tallow. 2.—456 tes. tallow. 3.—300 tes. tallow. 4.—50 tes. tallow. *Cargoes estimated by steamship companies. †Bacon only.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The London sale on Wednesday showed 1,000 casks on offer; there were 700 casks sold at unchanged prices for the mutton and 3d. lower for the beef.

There has been no export demand of importance for the week upon our markets, not even for the fine grades, in which there had been a considerable business for the two or three weeks before.

The home soapmakers are using up most of the offerings of all grades upon the New York market.

At the West, added to a moderate degree of activity to the soapmakers buying is a little more of an interest that way from the compound makers as there is an extraordinary degree of consumption of compound lard.

The market prices are steady, all around, and essentially as they stood in the previous week, with nothing especially cheering, for the near future at least.

Indeed there is an opinion gaining that in July under the expected even less demands that are ordinarily had in that month, that the market will be in poor position for sustaining of current prices.

It is conceded that the productions of tallow, as taking the country entire, are somewhat diminishing, but they are not proving sufficiently so to work against the usual summer falling off in demands; and that if the diminished productions are to have weight upon market conditions, the outcome that way would be when demands quicken in the fall months, in which period of the season there are improved qualities on sale to attract the trading.

There is just about enough tallow arriving upon the New York market to meet the needs of soapmakers which are of a conservative order. Any increase of the late

steady supplies would throw the market prices more in favor of the soapmakers.

At the West the supplies do not increase in first hand sources in a very marked way, although there is some growth in the holdings thereupon.

If the apprehended bull movement in hog products materializes in July, the tallow markets at the West would of course, become stronger, particularly for such grades as the compound maker could use. But it may be doubted that a corresponding sentiment would obtain upon our eastern markets for the soap grades.

The local soapmakers have had to contend against for some time the distributions of sample soap from the West, which has narrowed their wants of the raw materials more than usual even for this time of the year.

It may be doubted that the soapmakers would buy as much tallow as noted they are doing, even though it is not of an active character, if it were not for the fact that a desirable grade of the tallow has been had at a little later period of the season this year than usual, as into the summer months.

There has been nothing done in New York City hoghead tallow, for the week thus far, for which 5c. is quoted. There are about 300 hogheads to be had. The weekly contract deliveries will be had at 5c.

New York City tallow is quoted at 5½c.

Edible tallow is in moderate demand and steady at 5¼c., with sales of small lots at that price.

The country made tallow is at very regular prices, with no important accumulations from the daily receipts; sales of 425,000 pounds at 5@5¼c. for fair to prime and at 5½c@5½c. for kettle.

OLEO STEARINE.—The pressers in New York are holding their supplies reduced from the late large buying, with a good deal of firmness at ¼@¼c. above the trading basis.

In other words the late sales had been at 9c., and now 9¼@9¼c. asked. The only sale, this week, has been of a car lot of out of town made at 9c.

Chicago quoted at 9¼c.

The compound makers seem liberally supplied with the stearine as against even the current large consumption of compound lard.

But because of the apprehended continuance of the large business in compound lard the pressers feel that there will be steady full requirements of the stearine and bide with confidence developments of demands.

Upon our eastern markets there is more than the usual quantity of the stearine being made, but it is probable that there is not as large a supply turned out at some of the other important markets.

LARD STEARINE.—There is a firmness as to prices and 10@10¼c. quoted, without business.

COTTONSEED STEARINE.—Moderate offerings of supplies and a fairly firm price, on wants of exporters. Double pressed quoted at 5½c. per pound.

GREASE.—Foreign markets are taking fair quantities of the soap grades, and there is more doing than latterly with the home soapmakers. Prices are quite firm. Yellow at 4¼@4¾c. for dark to good, and choice 5c.; bone at 4½@5½c.; house at 4½@4¾c.; choice white at 6c. nominal; "B" white at 5½c. nominal.

GREASE STEARINE.—Supplies on sale are small. The little demand is at full prices. Yellow at 5½c. White at 5½@5¾c.

OLEO OIL.—Rather more doing with the Dutch market and at steadier prices. Quoted at 54@55 florins, in Rotterdam. New York at 9½c. for extra, and 6¼@6½c. for low grades.

NEATSFOOT OIL.—Increased distributions of small lots and fairly steady prices. 20 test at 88c.; 40 test at 66c.; 30 test at 80c.; dark at 40c.

LARD OIL.—Demands are better from the manufacturing interests. Prime quoted at 70@72c.

COCOANUT OIL.—Holds to firm prices, and the importations are steadily closely bought up. Cochin at 8c. for prompt; shipments at 7½c.; Ceylon at 7c. for prompt; shipments at 6¾c.

PALM OIL.—Is at firm prices. On small stocks red quoted at 5½c. Lagos at 6¼@6½c.

CORN OIL.—Ranges from \$4.25 to \$4.35, on quieter demands.

PRODUCE EXCHANGE NOTES.

Visitors: T. Goldschmidt, Paris; Thos. L. Field, London; R. H. Moyan, Charles Schiek, Trieste, Austria; F. C. Pugh, Galveston; F. C. Whipple, A. K. Thomas, C. E. Adams, Atlanta, Ga.; W. D. Judd, St. Louis; John A. Evans, London, Ont.

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COTTON MEAL AS A FOODSTUFF.

(Concluded from page 18.)

cottonseed meal in an effort to bring it safely into line as a human food stuff, a tactical advantage gained for it will lead rapidly to the prosperity of those concerned with cottonseed meal and cotton seed.

Some have objected to the supposed toxic principle that cottonseed meal is alleged to contain. Who has found it? Has it ever been discovered? What evidence have we that cottonseed meal is injurious to the human system? Let those who object to its use in this particular, present the evidence, or if critics insist that the human system is very similar to that of swine, and that if used unfermented in bread it may cause digestive disorders or worse, we would call attention to the investigations of the Oklahoma Station with unfermented meal, showing that the amounts consumed daily per hundred pounds of live weight, when made into 20 per cent. cottonseed meal bread after the recipes we have recommended, is entirely safe for man or brute.

Such critics have little practical conception of the place cottonseed meal is to occupy as a human food. If all of the wheat flour were piled in one place and all of the cottonseed meal produced from eleven million bales of cotton seed were placed side by side, the bulk of cottonseed meal would be but one-tenth of that of wheat flour. In concentrated richness, each ton of cottonseed meal would far exceed an equal amount of wheat flour. Could the addition of such cottonseed meal to wheat flour be termed "adulteration" under such conditions?

Last year I called attention to the entire absence of investigation on the part of the National Department of Agriculture as evidenced by their records in matters relating to cottonseed meal as a human food, and to cotton oil (except as they may have lent their powers of investigation to the detection of oil in lard compounds). I have recently had a letter from Dr. E. W. Allen, Office of Experiment Stations, Washington, D. C., which fully confirms that statement. He says in part: "Your account of the use of cottonseed meal for bread has been read with interest. A few years ago we made a number of experiments in connection with our nutrition investigations regarding the use of cottonseed meal as a food for man, but were unable to make bread that was palatable, and the results have never been published. I am under the impression that there are scattering references in periodical literature regarding the use of cotton seed as a food for man during the civil war, but I am unable to verify my impression. . . . The whole question of the possibilities of cottonseed meal as a human food is one of great interest and importance," etc.

It will be noted from the above quotation that the bread made by the Washington experts was not palatable, and for that reason the results were not published. Allow me to

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suggest that the reason for the unpalatableness of the bread was probably due to the too free use of cottonseed meal, the too large per cent. of this material entering into its composition. Pure cottonseed meal bread is a monstrosity, an absurdity. If slight preparation is given to the meal before cooking to remove particles of hull, and the amount combined with white flour be held within the 25 per cent. limit, a most palatable bread can be made in any case, or it may be used for cakes, muffins, pancakes, etc., at will. Members of the Texas Farmers' Congress Committee who partook of cottonseed meal bread at my home a few weeks since not only commended it, but have inquired repeatedly where they could secure the cottonseed meal for bread-making purposes.

In this connection permit a suggestion. It is probable that unscrupulous money-making men will see an opportunity to use cottonseed meal in combination with higher-priced flours, and by combining low grades of the meal, will bring cottonseed meal as a breadstuff under the ban of the consuming public, very much after the same manner that low grades of cotton oil were palmed off on the public a few years since as the best of refined and odorless cooking oils.

Your oil trade has not yet recovered from that abuse. Would it not be well to protect the use of cottonseed meal as a breadstuff in its infancy by securing letters patent

through the Crushers' Association, and so protect your industry and the public against abuses that are almost sure to grow out of the opportunity here presented. A resolution bearing upon this phase of the matter was adopted by the Interstate Association at my suggestion during their recent meeting in Atlanta, Ga., and I commend this practical phase of the subject to your respectful attention.

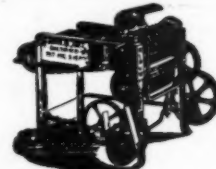
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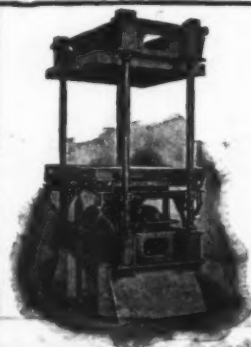
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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

Somewhat Better Prices—Fairly Healthy Undertone—More Regular Conditions Expected After the July Liquidation—Slightly Increased Export Demand—Difficulty in Buying by Compound Makers—Narrow Holdings of the Bleaching Grade—Speculation Restricted More in Protecting Outstanding Deals.

The cottonseed oil market has not offered much of interest for the week, as it is resting more for the developments from the July liquidation and news concerning the cotton crop.

The settlement of the July contracts is of perhaps the most consideration, just at the moment, and, as well, as to the extent of the deliveries on the contracts with the beginning of the month and thereafter.

The tone of the trading prices for the oil has been a little more in the seller's favor, as beginning with the trading of Tuesday of this week, and largely then as in sympathy with a bulging lard market. The small advance at about $\frac{1}{2}$ c. per gallon in the prices of the oil made upon that day was well sustained in the succeeding day (Wednesday's trading), although that upon the later day there was a quieter feeling in trading and because the lard market only just held the advance it made the day before, or had not given indications of a further radical movement upward. On Thursday there was little further change.

The demands for supplies of the oil are only slightly improved over those had in the week before, in that there is a trifle more inquiry than then from the foreign markets, in part from Marseilles, and that a light interest has been shown by the compound makers.

A normal demand for the supplies from either the compound makers or exporters would bring out the merits of the statistical position.

The fact that the oil market held up as well as it did in the previous few weeks' trading in face of apathetic cash demands showed that an undercurrent of buoyancy could easily prevail with rejuvenated buying interest from the exporters and compound makers.

There would be no reason why these demands should not come up before a new crop season, perhaps in the next fortnight, of a sufficiently important order fairly to use up the current moderate, by comparison, accumulation of the oil supplies.

A deduction of the order of closely used up supplies before a new crop season is made largely from the unprecedented use of the oil for the make of compound lard and its associated products, by which the supplies of the oil in the hands of the compound makers are being reduced faster than it was expected they would be, and that there will be a necessity of resupplying, on their part, rather freely with the cottonseed oil upon the open market either in July or August, and probably in the earlier month.

It has not been possible for the compound makers to buy the bleaching grade in the late depression of the New York market at a less price than that had before for it. Indeed the bleaching grade is hard to get hold of anywhere, as where it is held it is wanted chiefly for its direct sources of consumption; therefore, there would be little of the bleaching oil to spare to outside consuming sources up to the period of the new crop season.

The fact of the matter is that there is a strong probability that the unprecedented business which has been had in compound lard is likely to be held along for an unlimited period, and because of the sensational material that has had wide circulation concerning the packinghouses, and that even, as now, with a better understanding of the malicious or otherwise attacks upon hog

products, that the public mind is not apt to recover from their effects completely for many weeks or months to come.

There had been for the season from September 1 up to a few weeks since an even larger business in compound lard on wants for consumption than in the year before for the corresponding time, and it has been augmented since in a very material way by the indicated sensational stuff concerning the hog products.

Upon the home demands for the oil the market will rest in a most material way.

It is probable that there will be export demand for the oil of a more important order than it is at present. The current export demand is for small lots of the soap grades.

The edible oils are held in price firmly and like the bleaching grade that way, are disregarding the speculative market for the prime yellow. Just now the edible oils have very moderate attention of the foreign markets; nevertheless, it is a fair deduction that the edible oils must have fair demands before the time for new crop oil, in consideration of the disposition of the foreign markets to use substituted products more freely. The accumulated supplies of the edible oils are being reduced steadily in foreign markets, and there will be necessitated resupplying demands upon this country's supplies of them.

The bleaching grade, in tanks, in Chicago is quoted nominally $36\frac{1}{4}$ @ $36\frac{1}{2}$ c., and the edible oils in New York are held up to 39 @ 41 c.; there are, however, no demands for these edible oils just at present at more than 2 c. above the prices for prime yellow for prompt delivery.

There were 10 tanks prime yellow sold at a mill at 33 c.

The deliveries of the contract grade oil upon the July deals in New York are variously estimated, but it is very doubtful that they are to reach the volume expected by

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some enthusiastic trade sources. It, now, rather looks as if from 10,000 to 12,000 barrels would cover the extent of the deliveries upon these July contracts as there had been a good deal of shifting done to September.

In Europe there is unquestionably a narrow all around holding of the soap grades of the cotton oil, as well as of other raw materials for soapmaking except of linseed oil. It has to be said that the situation of the linseed market in Europe is rather more discouraging than it had been for a resumption of demand for the cotton oil, the soap grades of it, in this country.

The linseed markets of Europe seemed to be affected more by the desire to sell Indian supplies and the late freer offers than before of the American supplies, of which large quantities have been contracted for, as the prices between the countries had admitted of competition for the demands from the crushers. Besides as the foreign crushers are holding good, full supplies of the linseed oil their demands for the linseed are not especially urgent, even at the late reduced prices for it. It is thought as well that the importations of the linseed, in view of the contracts that have been made for it, comprising American as well as foreign supplies, will be well up to any requirements for the near future, and that in Argentina and the Indies there is a sufficiently liberal supply held to admit of shipments to the United Kingdom and Continental markets close to those that were had in the previous year from this along through the fall months.

The London prices of linseed were early in the week at 40s. for La Plata, June and July shipments, and 40s. 9d. for Calcutta, and for linseed oil 20s. 3d., since which La Plata linseed has declined further 1½d. and Calcutta advanced 1½d., while the oil is down further 3d.

There is little doing in new crop crude cotton oil. The mills have been a little more disposed to sell it and have marketed light quantities at 23½c. for November and December deliveries, while quoting the October delivery at about 25½c. But until the refined oil market has a more definite attitude as to prices and activity for the new crop deliveries, and as it will be based upon cotton crop news, there is little likelihood of activity in new crude oil, as to buy the crude oil at the mills would be with the idea of selling the refined oil at the seaboard against it.

There may be a little old crude left, and wherever it is held the nominal price for it is 28@28½c.

Concerning the pure lard market we are looking for a bulge in it just after the July option is liquidated. This opinion is based upon the fact that the current supplies of the lard are not in volume disadvantageous to the selling interests, and the market could be easily swung upward and that "futures" at a higher, or advancing price would naturally attract more of a buying interest from speculators. Besides the rush of hog supplies, those that had been held back, seems to be about over. We have less faith in strong prices for the hog products for the later than the near future, particularly if the corn and cotton crops have normal conditions for their growth, and on the theory that there will be a steady, if slow accumu-

lation of the stocks of the hog products, particularly in Europe and that, ultimately, the effect of the recent sensationalism will be felt, through the diminished consumption, more than at present. It is hard lines to dwell upon that after an exceptionally busy export season in hog products with the promise that had been enjoyed of its continuing to the next live stock season abroad, or to the winter months, that there should have been a check given it in as important a degree as it seems probable it has for some time from the bunch of sensational material that has been sent world wide concerning hog products, although that most of it had been accepted by distributors as against a common sense view of the packing-house situation, yet that it has had its effect upon the minds of the general consumers and that the distributors realize that and are now buying slowly.

New York Transactions.

The market on Saturday (23d.) showed sales of 300 bbls. prime yellow July at 35½c.; 500 bbls. October at 33¾c.; 800 bbls. November, at 31½c.; "call" prices, June at 35@35¾c.; July at 35¼@35¾c.; September at 36@36¼c.; October at 33½@34c.; November at 31@31¼c.; December at 31@31¼c.

On Monday the tone became stronger, with an advance of ¼@½c., with increased demand for September, October and November deliveries, while the new crop months showed the most confidence. Sales of 400 bbls. prime yellow July at 35¾c.; 200 bbls. September at 36¼c.; 700 bbls. do. at 36¼c.; 100 bbls. October at 34c.; 500 bbls. November at 31½c.; 300 bbls. do. at 31¾c.; "call" prices: June at 35@36c.; July at 35¾@36c., and 35½@36c.; September at 36¼@36½c.; October at 33¾@34¼c. and 34@34½c.; November at 31¼@31¾c. and 31½@31¾c.; December at 31@31¼c. and 31¼@31¾c.

On Tuesday there was a further advance of ½c., with quite a buoyant tone for awhile, as in part in sympathy with the decided advance in the prices of lard but, as well, from a feeling that a turn could easily come about in the oil prices from the direct market features of moderate supplies. Sales of 700 bbls. prime yellow, July at 36c.; 300 bbls. September at 36¾c.; 100 bbls. do. at 37c.; 300 bbls. October at 34¼c.; 300 bbls. do. at 34½c.; 300 bbls. November at 31¾c.; 600 bbls. do. at 32c.; 100 bbls. do. at 32¼c.; 300 bbls. December at 31½c.; "call" prices:

June at 35¼@36c. and 36@37c.; July at 35¾@36c. and 37@37½c.; October at 34¼@34¾c. and 34¾@35c.; November at 31½@32c. and 32@32½c.; December at 31¼@32c. and 31½@32c.

On Wednesday the market opened quiet but was fairly steady; first "call" prices: June at 35½@36½c.; July at 36@36¼c.; September at 36¼@37c.; October at 34¼@34½c.; November at 31@32c.; December at 31¼@31¾c. Sales 500 bbls. October at 34½c.

Late in the day the tone remained steady with a quiet condition of demand. Last "call" prices: June at 35½@36½c.; July at 36@36¼c.; September at 36¼@37c.; October at 34¼@34¾c.; November at 31½@32c.; December at 31¼@32c.; after the "call" sales of 200 bbls. July at 36¼c.; 300 bbls. do. at 36c.; 100 bbls. September at 36¾c.; 1,000 bbls. do. at 37c.; 200 bbls. December at 31½c.

On Thursday the market opened about

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steady and quiet; June, 35½@36½c.; July, 35¾@36¼c.; September, 36½@37c.; October, 34@34¾c.; November, 31½@32c.; December, 31¼@31¾c.; sales after "call": 300 bbls. July, 36c. On the last "call" the market was firm; June, 36@38c.; July, 36@36¾c.; September, 36¾@37c.; October, 34¼@34¾c.; November, 31½@32c.; December, 31¼@31¾c. Sales 300 bbls. July, 36c., and 300 bbls. September, 36¾c.

(Continued on page 42.)

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, June 28.—Since our last letter the situation has not changed very much, and conditions remain about the same. The weak spot still remains in the anxiety of the July longs either to dispose of their holdings before the time of delivery or else to transfer it to a later month. The result of this is therefore that July remains at quite a discount under September, while all natural reasons would seem to point the other way. The September delivery, of course, is much nearer to the cheap new crop than July is, and anyone would therefore, under ordinary circumstances, expect September to be the cheaper month of the two deliveries. As a matter of fact, September is, however, ¼@1c. higher than July.

Taking all together the tone of the market is a little stronger than what it was last week; after the heavy previous decline a reaction was to be expected. The highest point reached was on June 26, when September oil sold at 37c. and October at 34¾c. Since then the market has sagged off somewhat, but prices closed all the same about ½c. above what they were a week ago today. Europe is still out of the market, and in crude oil very little is doing, the crude oil mills showing very little inclination to operate on the basis of the present values for new crop refined.

Produce Exchange prices at 3:30 o'clock to-day were as follows: Prime summer yellow cottonseed oil, July, 35¾c. bid, 36c. asked and sales; September, 36¾c. bid, 37c. asked; October, 34¼c. bid, 34½c. asked; November, 31½c. bid, 31¾c. asked; December, 31¼c. bid, 31½c. asked. We further quote: Prime winter yellow cottonseed oil, 40c.; prime summer white cottonseed oil, 40c.; Hull quotation of English cottonseed oil, 20s. 9d.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, June 28.—Cottonseed oil market steadier; slightly improved demands. Quoted at about 30½ florins for butter oil, 29 do. for prime summer yellow, and 27 do. for off oil.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, June 28.—Cottonseed oil market is without much animation; rather easy. Quoted at 58 francs for off oil.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, June 28.—Cottonseed oil market is lifeless and nominal. Quoted at 50 marks for butter oil, 48½ do. for prime summer yellow, and 47¼ do. for off summer yellow.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, June 28.—Cottonseed oil market is steadier, with more demand, quote prime summer yellow at 61 francs, and winter oil at 64 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, June 28.—Cottonseed oil market is quite firm. Quote off summer yellow at 23s., prime summer yellow at 23s. 9d., and butter oil at 25s. 9d.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., June 28.—Prime crude new crop twenty-five cents bid; prime meal, \$28 loose; hulls, \$8.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 28.—Cottonseed oil market is lifeless. Prime crude, 29½c. to 30c.; new crop, 25 to 25½c., but little doing. Prime meal, \$27; hulls, \$6.75 loose.

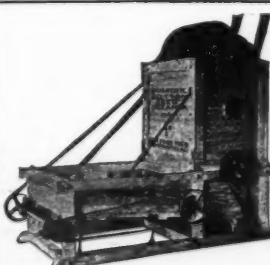
NOTES ON WATER SOFTENING.

The advantages to be gained by the use of soft water in steam raising and for most manufacturing operations, are now generally

recognized. The point of most importance in connection with a water supply for household purposes is its freedom from organic impurity. For factory purposes this is of very minor importance, but in many towns the public supply is used under the impression that it is the best procurable. This is by no means necessarily the case, either as regards quality or price.

No hard rule can be laid down with regard to the desirability of softening a water. From the point of view of steam raising, this will depend not only on the nature of the water, but upon the type of boiler used, the working pressure, circulation, etc. As an average statement, it is probably well within the mark to say that the use of a water of 20 deg. hardness will cause a loss of 15 to 20 per cent. in fuel, that is to say, the decrease in the efficiency of the boiler due to scale formation, more frequent blowing off, increased repairs, etc., will be about 20 per cent. From the point of view of steam raising, the softening of water is thus well worth consideration to all interested in power production of any magnitude.

In the case of processes in which soap is used, soft water is very essential. One thousand gallons of a water of 20 deg. hardness will destroy at least 12 lbs. of ordinary soap. Thus, apart from the inferiority of the result due to the presence of calcium and magnesium soaps, the actual increased cost of the process incurred by the hardness of the water would be plus the cost of so much soap per 1,000 gallons of water used; and this is still more out of proportion to the cost of softening than in the case of steam raising. Soft water is thus essential for use in laundries, for wool washing, and wherever large quantities of soap are used.



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COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending June 28, 1906, for the period since September 1, 1905, and for the similar period in 1904 were as follows:

From New York.			
Port.	For Week.	Since Sept. 1, 1905.	Same Period 1904.
	Bbls.	Bbls.	Bbls.
Alesund, Norway	—	175	50
Aberdeen, Scotland	—	60	130
Acapulco, Salvador	—	106	25
Adelaide, Australia	—	—	292
Alexandria, Egypt	—	2,872	3,771
Algiers, Algeria	—	3,292	4,706
Algoa Bay, Cape Colony	—	400	146
Amnapola, West Indies	—	20	—
Ancona, Italy	—	150	775
Antigua, West Indies	—	668	76
Antwerp, Belgium	—	5,795	5,876
Asuncion, Venezuela	—	53	—
Auckland, New Zealand	—	84	96
Azua, West Indies	—	19	6
Bahia, Brazil	—	715	—
Barbados, West Indies	—	910	1,012
Barcelona, Spain	—	50	—
Bathurst, Africa	—	—	—
Belfast, Ireland	—	208	50
Belize, British Honduras	—	—	4
Bergen, Germany	—	225	428
Bombay, India	—	12	—
Bone, Algeria	—	81	458
Bordeaux, France	—	5,840	5,692
Braila, Roumania	—	178	25
Bremen, Germany	—	205	264
Bridgetown, West Indies	—	214	509
Bristol, England	—	6	15
Buenos Ayres, Argentine Rep.	71	2,966	2,467
Catharles, Cuba	—	77	22
Callao, Peru	—	40	—
Calro, Egypt	—	90	90
Campeche, Mexico	—	42	—
Cape Town, Cape Colony	—	2,237	631
Cardenas, Cuba	—	172	5
Cardiff, Wales	—	100	10
Cartagena, Colombia	—	3	4
Cayenne, French Guiana	—	282	507
Christiania, Norway	—	1,125	1,616
Christiansand, Norway	—	100	105
Cienfuegos, Cuba	114	570	168
Ciudad Bolivar, Venezuela	—	40	20
Colon, Panama	4	1,154	505
Conakry, Africa	—	184	45
Constantinople, Turkey	—	10	—
Copenhagen, Denmark	100	945	3,185
Corinto, Nicaragua	—	153	286
Curacao, Leeward Islands	—	41	30
Danzig, Germany	—	2,169	4,650
Delagoa Bay, East Africa	—	80	21
Demarara, British Guiana	—	1,796	1,113
Drontheim, Norway	—	183	50
Dublin, Ireland	23	550	76
Dundee, Scotland	—	65	25
Dunedin, New Zealand	—	—	41
Dunkirk, France	—	1,440	600
East London, Cape Colony	—	—	125
Flume, Austria	—	305	2,090
Fort de France, West Indies	—	89	1,870
Fremantle, Australia	—	6	58
Frontero, Mexico	—	—	10
Galatz, Roumania	—	1,455	2,181
Genoa, Italy	—	10,280	31,784
Georgetown, British Guiana	—	79	209
Gibraltar, Spain	—	1,787	870
Glasgow, Scotland	100	6,584	7,289
Gothenberg, Sweden	—	1,870	3,111
Grand Bassam, West Africa	—	11	—
Granada, Spain	—	—	11
Guadeloupe, West Indies	—	1,501	1,505
Guantanamo, Cuba	—	22	31
Guayaquil, Ecuador	—	59	45
Half Jack	—	4	—
Hallfax, Nova Scotia	2	3	0
Hamburg, Germany	—	5,752	3,056
Hamilton, Bermuda	—	149	—
Havana, Cuba	—	4,506	1,910
Havre, France	—	18,705	25,643
Helsingborg, Sweden	—	128	—
Helsingfors, Finland	—	50	—
Hong Kong, China	—	—	108
Hull, England	—	155	325
Inagua, West Indies	—	6	—
Jamel, Haiti	—	13	—
Jamaica, West Indies	—	44	113
Kingston, West Indies	58	2,670	2,680
Kobe, Japan	—	1,598	—
Konigsberg, Germany	—	1,250	1,700
Kotom, Africa	—	—	10
Kustendji, Roumania	—	75	—
La Guaira, Venezuela	—	164	564
La Libertad, Salvador	—	—	8
Leghorn, Italy	—	507	12,961
Leith, Scotland	—	325	50
Lisbon, Spain	—	20	—
Liverpool, England	200	5,680	9,838
London, England	100	5,433	2,749
Lorenzo Marquez, East Africa	—	17	9
Littleton, New Zealand	—	—	17
Macoris, San Domingo	—	526	1,842
Malmo, Norway	—	21	215
Malta, Island of	130	3,294	1,613
Manchester, England	—	1,567	660
Manaos, Brazil	—	15	20

Manzanillo, Cuba	—	59	—
Maracaibo, Venezuela	2	9	8
Marseilles, France	1,800	57,363	107,728
Martinique, West Indies	—	3,858	2,268
Masowah, Arabia	—	259	158
Matanzas, West Indies	—	298	64
Mauritius, Island of	—	—	8
Mazatlan, Mexico	—	24	—
Melbourne, Australia	—	263	384
Monte Cristo, San Domingo	—	34	—
Montego Bay, West Indies	—	13	58
Montevideo, Uruguay	100	4,465	4,674
Nagasaki, Japan	—	7	12
Naples, Italy	—	50	722
New Castle, England	—	25	255
Nuevitas, Cuba	—	9	58
Oran, Algeria	150	1,312	4,210
Oruro, Bolivia	—	21	—
Panama, Panama	8	8	107
Para, Brazil	6	6	27
Paysandu, Uruguay	—	9	—
Pernambuco, Brazil	—	977	47
Philipperville, Algeria	—	563	—
Pointe-a-Pitre, West Indies	—	774	225
Port Antonio, Jamaica	—	97	94
Port au Prince, West Indies	—	98	56
Port Cabello, Venezuela	—	—	7
Port Limon, Costa Rica	—	105	53
Port Louis, Mauritius	—	8	—
Port Natal, Cape Colony	—	—	170
Port of Spain, West Indies	—	—	105
Port Said, Egypt	—	50	731
Progreso, Mexico	—	289	143
Puerto Plata, San Domingo	—	274	611
Rio Grande du Sul, Brazil	—	9	4
Rio Janeiro, Brazil	—	6,445	7,352
Rotterdam, Holland	—	7,270	8,777
St. Croix, West Indies	—	23	40
St. John, N. B.	—	47	24
St. John, West Indies	—	—	232
St. Kitts, West Indies	—	234	1,029
St. Martin, West Indies	—	244	—
St. Thomas, West Indies	—	17	37
Sanchez, San Domingo	—	316	90
San Domingo City, S. Domingo	—	2,039	585
San Jose, C. R.	—	14	—
Santiago, Cuba	—	529	140
Santos, Brazil	—	1,633	1,994
Savannah, Colombia	—	21	6
Shanghai, China	—	10	19
Sierra Leone, Africa	—	26	21
Singapore, India	—	—	148
Southampton, England	—	1,225	1,400
Stavanger, Norway	—	244	760
Stettin, Germany	100	5,563	6,875
Stockholm, Sweden	—	285	690
Sucre, Bolivia	—	—	—
Swansea, Wales	—	25	—
Sydney, Australia	—	25	792
Tampico, Mexico	—	79	8
Tangier, Morocco	—	632	750
Trieste, Austria	—	67,007	31,750
Trinidad, Island of	16	425	924
Tunis, Algeria	—	—	116
Turk's Island, West Indies	—	9	—
Valetta, Maltese Island	—	464	1,808
Valparaiso, Chile	—	1,100	2,069
Varna, Bulgaria	—	—	75
Velle, Denmark	—	—	200
Venice, Italy	—	9,624	38,207
Vera Cruz, Mexico	9	323	132
Wellington, New Zealand	—	49	70
Yokohama, Japan	—	33	28
Total	3,395	293,398	390,082

From New Orleans.

Antwerp, Belgium	—	15,314	14,160
Belfast, Ireland	—	525	725
Belize, British Honduras	—	27	—
Bremen, Germany	—	3,303	4,763
Bristol, England	—	5,200	—
Christiania, Norway	—	850	—
Copenhagen, Denmark	—	6,703	2,830
Cuba	—	—	103
Dunkirk, France	—	600	—
Genoa, Italy	—	220	2,531
Glasgow, Scotland	—	1,685	4,618
Hamburg, Germany	—	20,368	22,707
Havana, Cuba	—	1,230	1,377
Havre, France	100	3,400	3,000
Hull, England	—	—	600
Liverpool, England	—	9,776	14,900
London, England	—	8,850	8,850
Manchester, England	—	600	650
Marseilles, France	—	12,000	31,020
Montevideo, West Indies	—	—	65
Rotterdam, Holland	—	91,738	117,396
Stettin, Germany	—	—	50
Tampico, Mexico	—	423	—
Trieste, Austria	—	10,950	37,430
Venice, Italy	—	40	2,810
Vera Cruz, Mexico	—	500	—
Total	100	192,401	270,624

From Galveston.

Antwerp, Belgium	—	200	8,955
Copenhagen, Denmark	—	100	—
Glasgow, Scotland	—	201	—
Hamburg, Germany	—	3,000	3,496
Liverpool, England	—	—	2,980
Marseilles, France	—	—	5,956
Rotterdam, Holland	—	34,037	70,999
Tampico, Mexico	—	6,822	3,263

Trieste, Austria	—	7,400	11,853
Vera Cruz, Mexico	—	6,632	10,246
Total	—	58,392	126,748

From Baltimore.

Antwerp, Belgium	—	1,479	1,656
Belfast, Ireland	—	—	100
Bremen, Germany	—	648	540
Bremerhaven, Germany	—	—	290
Copenhagen, Denmark	—	—	805
Glasgow, Scotland	—	170	—
Hamburg, Germany	—	2,948	1,735
Havre, France	—	600	200
Leith, Scotland	—	—	50
Liverpool, England	—	80	—
Marseilles, France	—	200	—
Rotterdam, Holland	—	5,265	4,338
Stettin, Germany	—	—	530
Total	—	11,390	10,206

From Philadelphia.

Antwerp, Belgium	—	—	104
Coin Island	—	—	1
Copenhagen, Denmark	—	196	—
Glasgow, Scotland	—	—	350
Hamburg, Germany	—	321	—
Rotterdam, Holland	—	200	9,250
Total	—	717	9,705

From Savannah.

Bremen, Germany	—	3,563	—
Christiania, Norway	—	844	—
Copenhagen, Denmark	—	215	—
Gothenberg, Sweden	—	3,446	—
Hamburg, Germany	—	3,432	4,325
Havre, France	—	3,454	—
London, England	—	375	—
Rotterdam, Holland	—	37,141	22,295
Stavanger, Norway	—	197	—
Stettin, Germany	—	—	900
Trieste, Austria	—	321	200
Total	—	52,983	27,720

From Newport News.

Amsterdam, Holland	—	25	—
Glasgow, Scotland	—	420	—
Hamburg, Germany	—	19,271	12,668
Liverpool, England	—	2,431	1,400
London, England	—	1,300	145
Rotterdam, Holland	—	9,404	10,565
Total	—	32,860	24,776

From All Other Ports.

Canada	414	14,585	14,721
Costa Rica	—	1	—
Cuba	—	—	138
Germany	—	400	—
Guatemala	—	10	—
Honduras	—	10	—
Honolulu, Hawaii	—	5	—
Japan	—	2	—
Liverpool, England	—	10	21
Mexico	—	5	—
Newfoundland	—	—	1
Nova Scotia	—	3	—
Salvador	—	72	—
Total	414	15,103	14,881

Recapitulation.

From New York	3,395	293,398	390,082
From New Orleans	100	192,401	270,624
From Galveston	—	58,392	126,748
From Baltimore	—	11,390	10,208
From Philadelphia	—	717	9,705
From Savannah	—	52,983	27,720
From Newport News	—	32,860	24,776
From all other ports	414	15,103	14,881
Total	3,909	637,249	874,744

BARGAINS IN MACHINERY.

Watch page 48 for machinery bargains.

JULIAN FIELD
Broker in Cottonseed Products,
Fuller's Earth and Fer-
tilizing Materials
ATLANTA, GA.

W. B. JOHNSON & CO.,
Merchandise Brokers
—AND DEALERS IN—
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COTTON OIL & FIBRE CO.

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Producers of
Crude and Refined Cotton Seed Oil, Cotton Seed Cake,
Hulls, Mixed Hulls, Linters, Etc. Prime Cotton Seed Meal "Cofco" Brand.

Samples free on request Net 100 lbs. fully decorticated.

Ammonia, not less than 8.50 per cent. Nitrogen, not less than 7 per cent. Protein, not less than 45 per cent. Crude Oil and Fat, not less than 9 to 10 per cent.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—Receipts of Texas cattle are increasing, especially at Kansas City and St. Louis, which accounts for the larger arrivals of late at St. Louis. The hide market continues firm, but trading is not as active as it was, as many tanners are now fairly well supplied by their previous purchases. No further sales have been made of native steers, but one packer declined to offer his July natives ahead at 15¼c. May and June native steers continue to rule unchanged at 15c., and old February and March salting last sold at 14c. No sales are reported of Texas. June heavy Texas are held at 14¼c., and light Texas at the same price, while last sales of extreme Texas were at 14¼c. Butt brands are steady at 13¾c. Chicago freight and a packer sold two cars of butt brands at 13¾c. f. o. b. Missouri River, which are probably going to California tanners. The packers are offering May and June butt brands at 13¾c. freely, and Colorados of similar salting at 13½c. Brander cows are unchanged at 14¼ to 14½c., with no sales, but it is expected that there will soon be more of these on account of the increasing receipts of Texas cattle. The large sales of native cows previously reported have not been followed by any further transactions, but the market is strong on both heavy and light cows of late salting at 15c. Most packers are now well sold up to date at different points on native cows. One packer continues to refuse to offer native bulls of after July 1 salting at 12½c., but no further sales of bull hides are reported.

LATER.—A big packer has sold 8,000 June 1 to June 20 Chicago and Omaha native steers at 15c. to a local dealer, who has been the principal buyer of late of early June native steers.

COUNTRY HIDES.—The market is strong with an increased inquiry from tanners in different sections. Late receipt buffs are quotably firm at 13¾c., and are generally held at this figure with plenty of bids of 12½c. and 13¾c. refused. Some dealers are talking 14c. for buffs to arrive, which are expected to run well for short hair, but the market for business at present is not quotable at over 13¾c., and most buyers are not as yet ready to pay this price. Heavy cows are quotably the same as buffs, and cows running 50 lbs. and up could probably be bought at 13¾c., though some dealers ask 14c. The dealers here all feel strong on the situation and think that a 14c. market will be established for buffs and heavy cows early in July. The general hide and leather market will depend to a large extent on the action of the large shoe buyers of the West and South who are expected to be in Boston in large numbers after the Fourth of July. Extremes are in good demand and firm. A car of short haired extremes has been sold

at 14c., which probably consists of hides to come here from some Eastern point. Most lots of regular Chicago extremes are obtainable at 13¾c. Heavy steers do not show any improvement and the market is nominal on these at 13½ to 14c.; the outside price being for straight butcher lots. Bulls are held at 11¼ and 10¼c. on selection, but buyers are bidding ¼c. less.

LATER.—Country hides are even firmer in tone. Late receipts, mostly short haired buffs, are held at 14c., and older stocks of long haired buffs are held at 13¾c. Late receipt all No. 2 buffs are held at 13c., and bids of 12¾c. have been declined.

CALFSKINS.—Prime Chicago city skins are being held at 16c., and dealers feel rather firmer on account of large sales in Eastern cities, mostly to a large Western tanner at higher prices than were obtained a month ago. Some sales of choice outside city skins are being made at 15¾c., and countries are selling readily at 15¼c. for good lots. Present receipt kips are quoted at 13½c., and deacons \$1.05 to \$1.10 and 85 to 90c.

SHEEPSKINS.—No further large sales are reported, and the market continues to rule unchanged at 75c. for long and short wool packer shearlings together, 67½c. for short wool shearlings alone, and 80c. to \$1 for lambs. Country stock is quiet owing to limited offerings and prices are nominally unchanged. Dry pelts continue easy and quiet.

HORSEHIDES.—Steady, \$4.10 to \$4.25.

New York.

DRY HIDES.—About 2,000 Maracaibos have sold at 24c., which price is unchanged.

CITY PACKER HIDES.—Another local packer has sold his June native steers ahead to July 1, estimated at 4,000, at the reported price of 14½c. Three of the packers are now cleaned out of their June native steers. A car of outside Brooklyn packer native steers sold at 13¾c., and another car of outsides sold in Paterson, N. J., at 13¾c.

COUNTRY HIDES AND CALFSKINS.—There are very limited offerings of hides and market is strong. Bids of 13¾c. flat are reported to have been refused for some straight car lots of Pennsylvania cows, and holders were not disposed to take less than 13¾c. flat for those. Some small mixed lots of hides have sold at 13c. flat. Calfskins are more active and strong. It is estimated that about 50,000 skins have been sold in Boston, Philadelphia and Baltimore, most of which were taken by one large Western tanner. There were about 30,000 Boston skins sold, about half of which were of under 7 lbs. The prices on this sale are not divulged, but it is believed that about \$1.05 was secured for 4 to 5's, \$1.30 for 5 to 7's, \$1.70 for 7 to 9's, and \$1.90 for 9 to 12's. The Philadelphia Association skins are reported to have brought 2½c. apiece better than last month, also the Baltimore Association skins. No large sales are reported of New York city skins.

EUROPEAN MARKETS.—Prices in Europe are very firm, but no changes are reported, and the Paris auction sales are awaited. There is an offering of 14,000 Finland dry calfskins at 42½c., cost and freight, invoice weight, stock running 26 to 27 lbs. to the dozen, but it is thought that these skins are not full dried. A car of Swedish cows is reported to have been sold to arrive at between 15½ and 15¾c. c. i. f. New York weighed up here with duty paid. Paris city bulls are quoted at 13¼ to 13½c. duty paid, c. i. f. New York.

Leather Conditions.

A Milwaukee tanner sold a car here of spready overweight all No. 1 packer slaughter sole at 28½c. Secured oak backs are accumulating and considered easy. Harness leather tanners hesitate to accept contracts for future delivery at present prices on account of their belief in a higher hide market.

New York Butcher Hides and Skins.

(Special Report to The National Provisioner.)

GREEN SALTED COUNTRY BUTCHER HIDES.—There is very little change in the market. The market seems to be listless as far as sales are concerned, owing to prices being held very firm. Buyers are not willing to pay any advances. There have been some mixed sales of long and short haired hides on private terms, the buyer claiming one price and the seller another. Quotations: No. 1 native steers, 60 lbs. up, 12½c.; No. 2 native steers, 60 lbs. up, 11½c.; No. 1 native steers under 60 lbs., cows and heifers, all weights, 12½c.; No. 2 native steers under 60 lbs., cows and heifers, all weights, 11½c.; No. 1 native bulls, 9½c.; No. 2 native bulls, 8½c. Branded hides are accepted at No. 2 in respective selections.

CALFSKINS.—Calfskins are firm, with very few accumulations, there having been quite a good many sold within the past week. Quotations: Trimmed, \$5.47 lbs., 95c.; 7@9 lbs., \$1.20; 9@12 lbs., \$1.50; kips, 12 lbs. up, \$1.85@2.05; deacons, 80@90c.; 15c. less per piece on No. 2 and 20c. on No. 2 kips. Untrimmed, No. 1, 7@15 lbs., 13½c. per lb.; No. 1, 15 lbs. up, 11½@12c. per lb.; No. 2, 1½c. less per lb.

Chicago Butcher Hides and Skins.

(Special Report to The National Provisioner.)

COUNTRY HIDES.—The market is quiet with a strong undertone, 13½c. have been made for buffs, and in some instances accepted, and in others rejected. Steer hides are very quiet; hardly anything doing. Bull hides are strong. Long haired buffs at 13¼@13½c.; short haired stock at 13½@13¾c.; selected bulls, 10½@11c.

CALFSKINS.—There have been a good many sales made; market continues strong.

HIGHER PROVISION RATES.

The Central Freight Association has agreed upon the following higher rates on provisions to the East: From Kansas City to Chicago, 27 cents per 100 pounds; Omaha and Sioux City, 30 cents; from all Missouri River points to Virginia ports, 42½ cents; to Baltimore, 45½ cents; regular differentials to other ports.

HIDES DOWN!

With Retsof Crushed Rock Salt, receive an honest, thorough cure, because RET-SOF is PURE and because it spreads evenly; hides come up plump and clean.

Your cost of curing is LESS, while the hides bring MORE money per pound.

INTERNATIONAL SALT CO.
SCRANTON, PA., or CHICAGO, ILL.

CARROLL S. PAGE, HYDE PARK, VT.

Green Calfskins, Country Hides, Sheep
Pelts, Tallow, Bones.

Wool Puller and
Tallow
Renderer

Manufacturer of
Page's Perfected
Poultry Feed

Country Butchers

Before Disposing of HIDES
and SKINS would do well
to Write for Prices to

U. S. Leather Co.

Country Hide Department,
E. J. SCHWARZ, Manager

Newark Branch,
Cor. Cross and Spring Sts.,
NEWARK, N. J.

Cleveland Branch,
Cor. James and Merwin Sts.,
CLEVELAND, OHIO.

Cumberland Branch,
CUMBERLAND, MD.

Chicago Section

He's from Ohio now.

Old Doctor Willy was busy this week.

That old Cannon is surely a smooth bore, all right, all right.

How'dyuh like to be the iceman, cooling off in the cell—Huh?

Board of Trade memberships are selling around \$2.525 net to the buyer.

Eddy Morris's "yea! yea!" and "nay! nay!" etc., is worth remembering.

The meat trade will not soon forget the 59th Congress—and some of its individual members.

Notice Teddy eats bacon for breakfast and cold roast beef for luncheon. What "revolting" taste.

That sound like a chicken with the pip is old Doc Willy celebrating the passage of the pure food bill.

It is not believed Roosevelt will demand that he be the candidate of the Socialist-Labor party in 1908.

Swift & Company's sales of fresh beef in Chicago for the week ending June 23 averaged 6½ cents per pound.

Now that Congress is about to adjourn, T. R. will be able to devote more time to casting slurs on the courts.

Some United States Senators and Representatives can talk as foolishly about the meat business as the daily press.

Even the rate bill took a back seat for the meat inspection measure, but Senator Aldrich kept it from getting lonesome.

Well, Teddy had his turn. Now the cattlemen, butchers, corngrowers, tanners, oil dealers, delicatesseners, etc., are "laying for him."

What will the "yellow" preachers do for sermon topics when this meat scare subsides? Have to go to the bottom of the barrel again, probably.

It is a good thing for a certain individual that Senator Hanna was not living to tear holes in the Administration's socialistic programme.

Somebody should force government inspection upon Senator Proctor's marble quarries—at his expense—just to see how he would like it.

Chief Inspector Hedrick's corps of sanitary inspectors reported during the week that the numerous smaller packing houses in the city had been inspected and found in a generally healthy condition.

Prominent men talking to a reporter should bear in mind the elasticity of the said scribe's conscience, also that there is an Associated Press, and in addition no story loses any frills and furbelows in being spread all over the country.

John D.'s offer of \$5,000,000 to start the work of a national juvenile improvement association has been refused. This, together with his telling a French priest he did not believe in purgatory, and being promptly told to go to —, and several other "knock-downs" he has received, should convince him that money is not quite everything.

Who is going to put government inspection tags on the products of the little packing-house doing a state business only? Is all the "O. K." to be for the big fellows? Will somebody please ask the Governor to send his political henchmen out, have them make a lying report and then force the Legislature to pass a bill for the relief of the little packer.

When a University President gets the packers, railroad men and other commercial leaders all mixed up in one wild harangue with Christ, Barabbas, Caiaphas, Pontius Pilate, Marlborough, William of Orange, Lee and Lincoln—he evidently ain't acquainted with Streeter and Dowie—until you could not tell tother from which, what may not the poor deluded public expect to find in a can or bunggut?

Barney Cohen, president of the State Federation of Labor, headed a committee of several labor union officials and visited Nelson Morris & Company's plant last week. They declared themselves very well satisfied with the conditions obtaining in every respect. Bear in mind, Barney is not falling all over himself with love for any packing company. Barney will never be accused of crowning in the milk of human kindness as applied to labor employers.

Mr. Dooley and the rest of the newspaper humorists are having a lot of fun over this meat scandal, resurrecting all the old before-

the-flood jokes and springing some new ones. But the limit in this line was the trick played last week on a lot of employes of one of the canning departments who were fishing in the Calumet River. Some practical joker threw a dog into their net, remarking: "There's a good dog for your cans." The act precipitated a fight, of course, for even the "down-trodden" packinghouse workman has some pride. It was a peculiar coincidence that one of the jokers who was badly used up in the fight was named Sinclair!

Patrick J. F. Murray, F. R. C. S., has been appointed head inspector of the city's fish, flesh, fowl, fruit (all kinds) and every other edible old thing offered for sale. This is his second offense; the first was committed under the jurisdiction of one Carter H. Harrison, who used to be a pal of Bobby Burke's. With this appointment the whole question is settled and confidence restored all over the world. Dr. Murray's friends will be pleased to learn of his reappointment and will cheerfully fall back on their canned meat and liverwurst. Mr. Murray is at liberty to go where he pleases inside the city limits untagged and unmuzzled. Some people may be surprised, but Pat is not.

What kind of government do you call it when—

A stop-watch is held on legislators debating a measure involving billions of dollars annually, that each may not take more than five minutes in discussing it?

A Senator (Beveridge) who fathers a bill to regulate the country's greatest industry, says there are 100 packinghouses in the United States, and some day there may be 100 more?

A fiction-writer can make the President of the United States the tail to his kite?

A \$3,500 bureau chief can scare the wits out of all the food manufacturers in the country?

A Senator (Proctor) says the packers should pay for an inspection forced upon false issues, while he waxes fat upon government marble contracts?

A Senator (Lodge) objects to preservatives in meat, after the food bill has been manipulated to permit them in the cod-fish of his own state?

When an honest Congressman (Wadsworth) is threatened with annihilation if he does not vote as the "yellow" press demands?

The manufacturing interests of the country are used by the highest officials as the playthings of politics?

The most important kind of measures are sneaked through Congress as "riders" on appropriation bills?

What kind?

JAMES A. CANNON
1102 Mallery Building CHICAGO

Broker in Oils, Tallow, Greases and all Packinghouse Products. X X X Correspondence Solicited

ROBT G. TENNANT

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BUYER OF

Hog-hair, Cattle-switches and Horse-hair

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79 Dearborn Street CHICAGO

Packinghouses a specialty. Eight years supervising architect with Armour & Co.

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Packing House Specialists

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Industrial Plants

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Designing—Consulting—Expert Reports
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CHICAGO

SCORES THE "YELLOW" NOVELIST.

In contrast to the willingness with which they filled their columns with courageous misrepresentations of American packinghouse conditions only a few weeks ago, many reputable newspapers are now admitting to their pages matter in defense of a slandered industry. An instance of the revulsion of feeling was the appearance in last Sunday's New York Herald of a half-page article by Elbert Hubbard, the "Fra Elbertus" of the literary world, on the sensational novel which started the recent anti-meat hysteria. The Herald's article was headed "An Insult to the Intelligence of the American People and a Libel on Many." Hubbard picked the novelist and his book literally to pieces, and held both up to ridicule and scorn in his characteristically pungent style.

Hubbard declares himself a socialist and a sympathizer with the downtrodden, so that it may be seen he is no friend of the packers. He also declares he is qualified to judge of packing conditions, as this language shows:

"I have ridden in the caboose and box car and on the top of cattle cars, and I have delivered my livestock to the buyers at the stock yards in Chicago. I have ranched it and am familiar with the breeding and care of stock. I have worked in the stock yards as a laborer and a driver at \$1 a day. I have also been foreman in a factory at \$100 a week; and I have also owned the factory. I manipulate a muck rake, but the muck rake I wield is neither poetic, symbolic, nor spiritual. I am a working man. And I am also an employer of labor, and I ask for no better food, no better bed, no better shelter, no better cloths, no better educational advantages for myself, than are enjoyed by any or all of my helpers."

After analyzing the book, Hubbard exclaims: "Can it be possible that anyone is

deceived by this insane rant and drivel!" He concludes with this summary of the work upon which the recent attack on the meat industry was based:

"The book is a libel on the Western farmers who raise the hogs and cattle.

"It is a libel on the United States inspectors who are employed in the packing-houses and render sworn reports of their work to the government.

"It is a libel on the workers in the packing-houses, many of whom are people of intelligence, thrift and genuine worth and merit, who own their homes, educate their children and live lives that are above reproach.

"It is a libel on the men of brain and power who inaugurated these plants and who serve the public and give work to thousands.

"It is an insult to the intelligent people of America who are asked to read it.

"In its constant statement and suggestion of scoundrelism on the part of employers and the suggestion that they be deposed and that socialists be put in instead, it is a travesty on business and on human nature. If the author is an example of an honest and sincere and competent socialist, then his maudlin sympathy, his ignorance, prejudice, malice and unreliableness, impeach him as a person unfit and unworthy of trust or confidence.

"He conceals everything which does not bear upon his side of the case, and magnifies molehills into mountains.

"No lawyer or judge would accept his biased statements as truth. He states everything in the gross and you have to take off fifty, forty and five per cent. to get the net facts and then guess.

"Mark Twain is much to be preferred to him. Mark Twain is a liar, too, but he never deceives us. This man immerses us in the muck of his mind, smothers us in the mud of his imagination and endeavors to lose us in the jungle of his dreams. Such literature is bound to increase the death rate.

"To make war upon the men who manage

C. R. WILSON

MANUFACTURER

HICKORY and MAPLE

SKEWERS

Lowest Prices

Prompt Shipments

Postal Telegraph Building
CHICAGO

MAPLE BUTCHERS' SKEWERS

JOHN M. HART COMPANY

DIRECT REPRESENTATIVES
OF NEW YORK TO EXCLUSIVE
JOBBER TRADE

GENERAL OFFICES

AND BLOCK CHICAGO,

We Have the Price and the Goods
PROMPT SHIPMENT

the great industries of the country, attempting to impeach and disgrace them, representing them as criminals and the enemies of society is neither wise, just nor amusing.

"My opinion is that this country is making head quite as fast as the stupidity of its reformers will admit."

CHICAGO COLD STORAGE REGULATION.

It begins to look like a case of indefinite cold storage for the Chicago city ordinance designed to regulate cold storage warehouses. The ordinance was introduced last year and was drawn on the lines of similar ordinances that have been introduced and defeated in other cities and States. It has been up for discussion several times and hearings have been granted a committee from the commission men who urged strong objections to some of its provisions, which was probably the reason for its being shelved. However, it may be resuscitated at any time by the interests that have urged its passage, as it is in line with the present hysterical clamor for all kinds of food legislation. The main provisions of the ordinance recommended by the health department are as follows:

All cold storage plants to be licensed.

All perishable food products to be stamped in and out. This means that butter, eggs and poultry shall be stamped with a date stamp showing the date the packages are put into cold storage, and again stamped whenever taken out.

All poultry shall be drawn before being placed in cold storage.

Whether you are an expert in search of a position or a manager looking for an experienced superintendent or foreman, it will pay you to make your wants known through the "Wanted" department on page 48.

NEW YORK. CHICAGO. SAN FRANCISCO.
Everything in Pure Food Preservatives, Colors, Binders and Coagulators.

HELLER CHEMICAL CO.

Laboratory and Main Office:
212-222 Wayman St.,
CHICAGO

HARRY HELLER
Pres't and Gen'l Manager

97-101 Warren Street,
NEW YORK

No trouble to answer questions in any language

The Davidson Commission Co.

POSTAL TELEGRAPH BLDG., CHICAGO

Brokers in Cottonseed Products

Provisions, Lard, Tallow and Grease
Also Fertilizer Materials of all kinds

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 18.....	34,431	1,725	43,403	16,563
Tuesday, June 19.....	3,079	4,266	15,859	20,302
Wednesday, June 20.....	21,069	2,629	34,386	17,434
Thursday, June 21.....	5,124	1,544	33,606	11,678
Friday, June 22.....	2,815	471	25,121	12,591
Saturday, June 23.....	1,050	59	12,197	4,684
Total last week.....	67,599	10,694	202,577	105,252
Previous week.....	53,170	10,062	163,401	73,779
Cor. week 1905.....	49,323	8,778	153,405	66,718
Cor. week 1904.....	63,382	6,556	118,280	84,436

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 18.....	7,271	111	7,722	2,159
Tuesday, June 19.....	4,389	125	1,851	1,045
Wednesday, June 20.....	4,230	32	3,487	1,106
Thursday, June 21.....	5,812	57	5,668	2,343
Friday, June 22.....	5,036	90	5,541	1,458
Saturday, June 23.....	108	—	2,806	—
Total last week.....	26,866	415	27,069	8,133
Previous week.....	20,720	152	26,485	9,202
Cor. week 1905.....	19,736	221	22,517	7,902
Cor. week 1904.....	22,712	202	21,568	6,699

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	1,457,041	214,596	3,816,241	2,052,551
Year ago.....	1,516,223	214,071	4,024,307	1,923,140

Combined receipts of hogs at eleven points:

Week ending June 23, 1906.....	551,000
Week previous.....	583,000
Year ago.....	549,000
Two years ago.....	397,000
Total receipts year to date.....	11,825,000
Year ago.....	12,146,000
Two years ago.....	11,218,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week June 23, 1906.....	153,000	438,400	127,100
Week ago.....	152,100	432,200	140,600
Year ago.....	133,400	406,300	123,300
Two years ago.....	144,000	296,300	153,800
Year to June 23, 1906.....	3,698,000	9,253,000	4,377,000
Same period last year.....	3,476,000	9,178,000	4,147,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending June 23, 1906:

Armour & Co.....	37,700
Anglo-American.....	12,900
Continental.....	5,100
Swift & Co.....	22,100
Hammond & Co.....	5,500
Morris & Co.....	9,000
Western Packing Co.....	3,600
S. & S.....	9,100
Omaha Packing Co.....	9,300
Roberts & Oake.....	3,700
Other packers.....	19,000
Total.....	137,000
Week ago.....	136,500
Year ago.....	129,100
Two years ago.....	118,300

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week June 23, 1906.....	\$5.20	\$6.56	\$5.65	\$7.10
Previous week.....	5.20	6.55	5.70	6.85
Year ago.....	4.95	5.30	4.75	6.10
Two years ago.....	5.45	5.29	4.50	6.05
Three years ago.....	5.05	5.90	4.30	5.75

CATTLE.

Good to fancy steers.....	\$3.50@6.05
Common to good steers.....	4.40@5.50
Inferior to common steers.....	3.75@4.40
Good to fancy cows and heifers.....	3.75@5.25
Yearlings, good to choice.....	4.50@5.35
Fair to choice feeders.....	4.00@4.50
Fair to choice stockers.....	3.50@4.25
Good cutting to fair beef cows.....	2.40@3.10
Common to good canning cows.....	1.00@2.25
Bulls, common to choice.....	2.25@4.10
Calves, common to good.....	3.50@5.00
Calves, good to choice.....	5.50@6.00

HOGS.

Good to choice butcher.....	\$6.45@6.60
Good to choice shipping.....	6.45@6.55
Good to choice heavy mixed.....	6.40@6.50
Heavy packing.....	6.15@6.30
Light mixed.....	6.40@6.50
Good to prime heavy.....	6.40@6.60
Good to choice pigs.....	5.25@6.00

SHEEP.

Fair to choice shorn wethers.....	\$5.50@6.50
Fair to choice shorn ewes.....	5.15@6.00
Yearlings, shorn, good to choice.....	5.40@6.25
Ewes, culls, fair to good.....	4.00@4.75
Bucks and stags.....	4.00@5.00
Fair to good shorn lambs.....	5.75@6.50
Good to choice shorn lambs.....	6.50@7.75
Spring lambs.....	7.00@8.25
Feeding lambs.....	6.00@6.00

PACKERS HAMS BACON SAUSAGE BROWN, SCARLETS, ETC.

"Make your products please the eye. Then the customer is sure to buy."

CREAM RICE FLOUR BINDER

The World's Best Sausage Binder. Samples and Prices Gladly Submitted.

BORN PACKERS SUPPLY CO., CHICAGO

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 23, 1906.

	Open.	High.	Low.	Close.
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LARD—

July.....8.05 8.65 8.00 8.62

September.....8.77 8.80 8.77 8.80

RIBS—

July.....9.15 9.17 9.07 9.12

September.....9.10 9.10 9.05 9.07

PORK—

July.....16.85 16.95 16.85 16.95

September.....16.50 16.57 16.50 16.52

MONDAY, JUNE 25, 1906.

LARD—

July.....8.65 8.67 8.62 8.62

September.....8.80 8.85 8.80 8.82

RIBS—

July.....9.15 9.17 9.12 9.15

September.....9.07 9.10 9.07 9.10

PORK—

July.....17.05 17.05 17.00 17.00

September.....16.55 16.65 16.55 16.60

TUESDAY, JUNE 26, 1906.

LARD—

July.....8.67 8.80 8.67 8.80

September.....8.82 8.97 8.82 8.97

RIBS—

July.....9.22 9.35 9.22 9.32

September.....9.15 9.25 9.15 9.25

PORK—

July.....17.05 17.20 17.05 17.17

September.....16.62 16.80 16.62 16.77

WEDNESDAY, JUNE 27, 1906.

LARD—

July.....8.82 8.82 8.75 8.77

September.....9.00 9.00 8.92 8.95

RIBS—

July.....9.37 9.37 9.32 9.32

September.....9.30 9.30 9.25 9.25

PORK—

July.....17.25 17.25 17.20 17.20

September.....16.82 16.87 16.75 16.75

THURSDAY, JUNE 28, 1906.

LARD—

July.....8.70 8.75 8.70 8.75

September.....8.90 8.92 8.87 8.92

RIBS—

July.....9.30 9.32 9.27 9.22

September.....9.25 9.25 9.20 9.25

PORK—

July.....17.00 17.12 17.00 17.12

September.....16.72 16.80 16.55 16.80

FRIDAY, JUNE 29, 1906.

LARD—

July.....8.77 8.82 8.75 8.75

September.....8.95 9.02 8.92 8.92

RIBS—

July.....9.32 9.45 9.32 9.40

September.....9.35 9.40 9.30 9.32

PORK—

July.....17.15 17.15 17.00 17.00

September.....16.85 16.87 16.70 16.70

CHICAGO PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, June 27.—We quote to-day's market as follows: Green hams, 10@12 ave., 11½@11½; 12@14 ave., 11½@11½; 14@16 ave., 11½@11½; 18@20 ave., 11½@11½; green picnics, 5@6 ave., 8½; 6@8 ave., 8½; 8@10 ave., 8½; 10@12 ave., 8½; green New York shoulders, 10@12 ave., 8½; 12@14 ave., 8½; green skinned hams, 14@16 ave., 12½; 18@20 ave., 12½; green clear bellies, 8@10 ave., 14; 10@12 ave., 13; No. 1 S. P. hams, 8@10 ave., 12½; 10@12 ave., 12; 12@14 ave., 11½; 14@16 ave., 11½; 18@20 ave., 11½; No. 2 S. P. hams, 10@12 ave., 10½; 12@14 ave., 10½; 14@16 ave., 10½; No. 1 S. P. skinned hams, 16@18 ave., 12½; 18@20 ave., 12½; 20@22 ave., 12½; 22@24 ave., 12½; 24@26 ave., 12½; 26@28 ave., 12½; No. 1 S. P. picnics, 5@6 ave., 8½; 6@7 ave., 8½; 6@8 ave., 8½; 7@9 ave., 8½; 8@10 ave., 8½; 10@12 ave., 8½; No. 1 S. P. N. Y. shoulders, 8@10 ave., 8½; 10@12 ave., 8½; 12@14 ave., 8½; S. P. clear bellies, 6@8 ave., 15; 8@10 ave., 12½; 10@12 ave., 11½.

Prices on S. P. meats are all loose f. o. b. Chicago.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Beef.

Native Rib Roasts.....	12½@16
Native Sirloin Steaks.....	10 @18
Native Porterhouse Steaks.....	20 @25
Native Pot Roasts.....	8 @10
Rib Roasts from light cattle.....	8 @10
Beef Stew.....	5 @8
Boneless Corned Briskets, Native.....	10 @10
Corned Rumps, Native.....	8 @10
Corned Ribs.....	8 @8
Corned Flanks.....	8 @8
Round Steaks.....	10 @12½
Round Roasts.....	10 @12½
Shoulder Steaks.....	10 @8
Shoulder Roasts.....	8 @10
Shoulder Neck End, Trimmed.....	10 @11
Rollad Roast.....	10 @7

Lamb.

Hind Quarters, Spring Lamb.....	\$1.75
Fore Quarters, Spring Lamb.....	1.25
Hind Quarters.....	16
Fore Quarters.....	12½
Legs, fancy.....	18
Stew.....	9
Shoulders.....	19
Chops, Rib and Loin.....	22

Mutton.

Legs.....	14
Stew.....	5
Shoulders.....	5
Hind Quarters.....	11½
Fore Quarters.....	10
Rib and Loin Chops.....	20

Pork.

Pork Loin.....	11½
Pork Chops.....	12½
Pork Tenderloins.....	24
Pork Butts.....	11
Spare Ribs.....	9
Blades.....	5
Hocks.....	7
Pigs' Heads.....	5
Leaf Lard.....	10

Veal.

Hind Quarters.....	12½
Fore Quarters.....	8
Legs.....	14
Breasts.....	8
Shoulders.....	10
Cutlets.....	20
Rib and Loin Chops.....	16

Butchers' Offal.

Tallow.....	3 @ 3½
Mixed Bone and Tallow.....	1½ @ 2½
Calfskins, 8 to 15 lbs.....	15 @16
Calfskins, under 8 lbs. (deacona).....	80 @85

SOUTH WATER STREET MARKETS.

Live Poultry.

Spring chickens.....	15 @20
Turkeys.....	@ 9
Fowls.....	@ 11
Roosters.....	@ 7
Ducks.....	14 @18
Geese.....	9 @10

Iced Poultry.

Turkeys.....	10 @10½
Chickens.....	11 @12
Ducks.....	9 @18
Geese.....	9 @10

Veal.

Choice.....	8½ @ 9½
Good.....	6½ @ 8
Medium.....	5 @ 6
Coarse, heavy.....	4 @ 5
Coarse, small.....	3 @ 4

Dressed Beef.

Ribs, No. 1.....	@13
Ribs, No. 2.....	@10
Ribs, No. 3.....	@ 6½
Loin, No. 1.....	@14½
Loin, No. 2.....	@12
Loin, No. 3.....	@ 8½
Rounds, No. 1.....	@ 8
Rounds, No. 2.....	@ 7
Rounds, No. 3.....	@ 6½
Chucks, No. 1.....	@ 6
Chucks, No. 2.....	@ 5
Chucks, No. 3.....	@ 4
Plates, No. 1.....	@ 3½
Plates, No. 2.....	@ 3
Plates, No. 3.....	@ 2½

Butter.

Creamery Prints.....	@22
Creamery Extras.....	@21
Creamery Firsts.....	@19
Creamery Seconds.....	@16½
Dairies, Choice.....	@18
Dairies, Firsts.....	@16
Dairies, Packing Stock.....	@14½
Renovated.....	@16½

Eggs.

Extras.....	@18
Prime Firsts.....	@16
Firsts.....	@15
Fresh, at market, cases inc.....	@14

JOHN WISHART & CO.

43 So. Canal Street, Chicago

CONSULTING ENGINEERS AND
PACKINGHOUSE SPECIALISTS
Complete Specifications, Installations
and Tests.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	6 1/2 @ 6 1/2
Native Cows	6 1/2 @ 7
Western Steers	7 @ 7 1/2
Good Native Steers	8 1/2 @ 8 1/2
Native Steers, Medium	8 @ 8
Helpers, Good	7 1/2 @ 7 1/2
Helpers, Medium	7 @ 7 1/2
Hind Quarters	2c. over Straight Beef
Hind Quarters	1c. under Straight Beef

Beef Cuts.

Steer Chucks	5 1/2 @ 5 1/2
Cow Chucks	5 @ 5
Boneless Chucks	5 1/2 @ 5 1/2
Medium Plates	3 1/2 @ 3 1/2
Steer Plates	4 @ 4
Cow Rounds	7 1/2 @ 7 1/2
Steer Rounds	8 @ 8
Cow Loins, Common	11 1/2 @ 11 1/2
Cow Loins, Medium	12 @ 12
Cow Loins, Good	12 1/2 @ 12 1/2
Steer Loins, Light	14 @ 14
Steer Loins, Heavy	15 @ 15
Beef Tenderloins, No. 1	20 @ 20
Beef Tenderloins, No. 2	18 @ 18
Strip Loins	8 @ 8 1/2
Sirloin Butts	10 @ 10
Shoulder Clods	7 @ 7
Rolls	10 @ 10 1/2
Rump Butts	4 @ 4 1/2
Trimblings	4 @ 4
Shank	3 @ 3
Cow Ribs, Heavy	10 @ 9 1/2
Cow Ribs, Common, Light	9 1/2 @ 9 1/2
Steer Ribs, Light	10 @ 10 1/2
Steer Ribs, Heavy	12 @ 12
Loin Ends, cow	11 1/2 @ 11 1/2
Loin Ends, cow	10 @ 10
Hanging Tenderloins	5 @ 5
Plank Steak	9 @ 9 1/2

Beef Offal.

Livers	3 1/2 @ 3 1/2
Hearts	2 1/2 @ 2 1/2
Tongues	12 @ 12
Sweetbreads	16 @ 16
Ox Tail, per lb.	4 @ 4
Fresh Tripe—plain	2 @ 2
Fresh Tripe, H. O.	4 @ 4
Kidneys, each	5 @ 5
Brains	3 @ 3

Veal.

Heavy Carcass Veal	6 1/2 @ 6 1/2
Light Carcass	7 1/2 @ 7 1/2
Medium Carcass	8 1/2 @ 8 1/2
Good Carcass	10 @ 10
Medium Saddles	11 @ 11
Good Saddles	12 @ 12
Medium Racks	6 @ 6
Good Racks	8 @ 8

Veal Offal.

Brains, each	3 @ 3
Sweetbreads	4 @ 4
Plucks	20 @ 25
Heads, each	8 @ 10

Lambs.

Medium Caul	10 @ 11
Good Caul	11 1/2 @ 12
Round Dressed Lambs	13 @ 13 1/2
Saddles Caul	13 @ 14
R. D. Lamb Saddles	15 @ 16
Caul Lamb Racks	10 @ 10
R. D. Lamb Racks	10 @ 10
Lamb Fries, per pair	10 @ 10
Lamb Tongues, each	3 @ 3
Lamb Kidneys, each	1 1/2 @ 1 1/2

Mutton.

Medium Sheep	9 @ 9 1/2
Good Sheep	9 1/2 @ 10
Medium Saddles	11 @ 12
Good Saddles	12 @ 12 1/2
Medium Racks	9 @ 9
Good Racks	9 @ 9
Mutton Legs	12 @ 12
Mutton Stew	12 @ 12
Mutton Loins	5 1/2 @ 5 1/2
Sheep Tongues, each	3 @ 3
Sheep Heads, each	5 @ 5

Fresh Pork, Etc.

Dressed Hogs	8 1/2 @ 8 1/2
Pork Loins	10 1/2 @ 10 1/2
Leaf Lard	8 @ 8
Tenderloins	10 @ 10
Spare Ribs	5 1/2 @ 5 1/2
Butts	8 @ 8
Hocks	5 @ 5
Trimblings	4 1/2 @ 4 1/2
Tails	3 1/2 @ 3 1/2
Snouts	3 @ 3
Pigs' Feet	2 1/2 @ 2 1/2
Pigs' Heads	5 @ 5 1/2
Blade Bones	5 @ 5
Cheek Meat	3 @ 3
Hog Plucks	3 @ 3
Neck Bones	2 @ 2
Skinned Shoulders	8 1/2 @ 8 1/2
Pork Hearts	2 @ 2
Pork Kidneys	2 @ 2
Pork Tongues	10 @ 10
Slip Bones	3 1/2 @ 3 1/2
Tail Bones	4 @ 4
Brains	4 @ 4
Backfat	8 @ 8 1/2
Hams	11 @ 12
Calas	8 @ 8 1/2
Bellies	12 @ 12
Shoulders	8 1/2 @ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	5 1/2 @ 5 1/2
Bologna, large, long, round and cloth	5 @ 5
Choice Bologna	6 @ 6
Viennas	7 @ 7
Frankfurters	7 1/2 @ 7 1/2
Road, Liver and Headcheese	6 1/2 @ 6 1/2
Tongue	9 @ 9
White Tongue	9 @ 9
Minced Ham	8 1/2 @ 8 1/2
Prepared Ham	9 1/2 @ 9 1/2
New England Ham	12 @ 12
Hellner Ham	8 @ 8
Honeless Ham	12 1/2 @ 12 1/2
Oxford Ham	12 1/2 @ 12 1/2
Polish Sausage	7 1/2 @ 7 1/2
Levens, Garlic, Knoblauch	7 1/2 @ 7 1/2
Smoked Pork	6 1/2 @ 6 1/2
Veal Ham	12 @ 12
Farm Sausage	8 @ 8
Pork Sausage, bulk or link	8 1/2 @ 8 1/2
Pork Sausage, short link	8 @ 8
Special Prepared Ham	7 @ 7
Boneless Pigs' Feet	10 @ 10
Ham Bologna	7 @ 7
Compressed Ham	10 @ 10
Special Compressed Ham	10 @ 10

Summer Sausages.

Supreme Summer, H. C., New Medium Dry	17 @ 17
German Salami, New Dry	16 @ 16
Holsteiner, New	12 @ 12
Mettwurst, New	4 @ 4
Farmer, New	13 @ 13
Darles, H. C., New	19 @ 19
Italian Salami, New	19 @ 19
Monarque Cervelat	14 @ 14

Sausage in Oil.

Smoked Pork, 1-50	3.75 @ 3.75
Smoked Pork, 2-20	3.25 @ 3.25
Bologna, 1-50	2.75 @ 2.75
Bologna, 2-20	2.25 @ 2.25
Viennas, 1-50	4.25 @ 4.25
Viennas, 2-20	3.75 @ 3.75

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	7.50 @ 7.50
Pickled Plain Tripe, in 200-lb. barrels	4.30 @ 4.30
Pickled H. C. Tripe, in 200-lb. barrels	6.75 @ 6.75
Pickled Ox Lips, in 200-lb. barrels	10.00 @ 10.00
Pickled Pigs' Snouts, in 200-lb. barrels	12.00 @ 12.00
Lamb Tongue, Short Cut, barrels	30.00 @ 30.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.27 1/2 @ 1.27 1/2
2 lbs., 1 or 2 doz. to case	2.35 @ 2.35
4 lbs., 1 doz. to case	4.70 @ 4.70
6 lbs., 1 doz. to case	8.00 @ 8.00
14 lbs., 1/2 doz. to case	17.75 @ 17.75

EXTRACT OF BEEF.

1 oz. jars, 1 dozen in box	2.25 @ 2.25
2 oz. jars, 1 dozen in box	3.55 @ 3.55
4 oz. jars, 1 dozen in box	6.50 @ 6.50
8 oz. jars, 1/2 dozen in box	11.00 @ 11.00
8 oz. jars, 1/4 dozen in box	22.00 @ 22.00
2.5 and 10-lb. tins	1.75 per lb. @ 1.75

BARBELED BEEF AND PORK.

Extra Plate Beef	10.00 @ 10.00
Plate Beef	9.50 @ 9.50
Extra Mess Beef	8.50 @ 8.50
Prime Mess Beef	9.00 @ 9.00
Beef Hams	9 @ 9
Rump Butts	9.00 @ 9.00
Mess Butts	16.50 @ 16.50
Clear Fat Backs	16.75 @ 16.75
Family Back Pork	19.00 @ 19.00
Bean Pork	14.75 @ 14.75

LARD.

Pure leaf, kettle rendered, per lb., tierces	10 1/2 @ 10 1/2
Lard, substitute, tierces	7 1/2 @ 7 1/2
Lard, compounds	7 @ 7
Barrels	1/2 c. over tea
Half barrels	1/4 c. over tea
Tubs, from 10 to 80 lbs.	1/2 c. to 1 c. over tea
Cooking Oil, per gal. in barrels	45 @ 45

BUTTERINE.

Nos. 1 to 6, natural color	11 @ 11
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DRY SALT MEATS.

Clear Bellies, 14 @ 16 average	10 @ 10
Rib Bellies, 14 @ 16 average	10 @ 10
Fat Backs, 14 @ 16 average	8 1/2 @ 8 1/2
Regular Plates	8 @ 8
Short Clears	9 1/2 @ 9 1/2

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average	13 1/2 @ 13 1/2
Hams, 16 lbs. average	13 1/2 @ 13 1/2
Skinned Hams	14 1/2 @ 14 1/2
Calas, 6 @ 7 lbs. average	9 1/2 @ 9 1/2
Calas, 8 @ 12 lbs. average	9 @ 9
Breakfast Bacon, fancy	18 1/2 @ 18 1/2
Wide, 8 1/2 @ 10 average, and Strip, 4 1/2 @ 5 ave.	15 @ 15
Wide, 10 @ 12 average, and Strip, 5 @ 6 ave.	14 @ 14
Wide, 12 @ 14 average, and Strip, 6 @ 7 ave.	14 @ 14
Dried Beef Seta	13 1/2 @ 13 1/2
Dried Beef Inside	13 1/2 @ 13 1/2
Dried Beef Knuckles	14 1/2 @ 14 1/2
Dried Beef Outides	12 1/2 @ 12 1/2
Regular Balled Hams	19 @ 19
Smoked Hams	20 @ 20
Bolled Picnic Hams	14 @ 14
Cooked Loin Ribs	21 @ 21

SAUSAGE CASINGS.

F. O. B. CHICAGO.	
Rounds, per set	13 @ 13
Middles, per set	20 @ 20

Beef bungs, per piece	5 1/2 @ 5 1/2
Hog casings, as packed	2 @ 2
Hog casings, free of salt	5 @ 5
Hog middies, per set	12 @ 12
Hog bungs, export	13 @ 13
Hog bungs, large medium	8 1/2 @ 8 1/2
Hog bungs, prime	5 @ 5
Hog bungs, narrow	2 @ 2 1/2
Imported wide sheep casings	80 @ 80
Imported medium wide sheep casings	70 @ 70
Imported medium sheep casings	60 @ 60
Imported narrow sheep casings	46 @ 46
Beef weasands	5 1/2 @ 5 1/2
Beef bladders, medium	19 @ 19
Beef bladders, small, per doz.	17 @ 17
Hog stomachs, per piece	4 @ 4

FERTILIZERS.

Dried blood, per unit	2.45 @ 2.45
Hoof meal, per unit	2.40 @ 2.40
Concent. tankage, 15% per unit	2.30 @ 2.30
Ground tankage, 12%	2.35 @ 2.35
Ground tankage, 11% per unit	2.30 @ 2.30
Ground tankage, 10% per unit	2.27 1/2 @ 2.27 1/2
Ground tankage, 9 and 20%	2.25 @ 2.25
Ground tankage, 8 and 35%	16.00 @ 16.00
Ground raw bone, per ton	25.00 @ 25.00
Ground steam bone, per ton	18.00 @ 18.00
Unground tankage, per ton less than ground	50c. @ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs. average	275.00 @ 275.00
Hoofs, black, per ton	25.00 @ 25.00
Hoofs, striped, per ton	30.00 @ 30.00
Hoofs, white, per ton	65.00 @ 65.00
Flat shin bones, 38 to 47 lbs. ave. ton	45.00 @ 45.00
Round shin bones, 38 to 40 lbs. ave. ton	52.50 @ 52.50
Round shin bones, 50 to 52 lbs. ave. ton	67.50 @ 67.50
Long thigh bones, 90 to 95 lbs. ave. ton	95.00 @ 95.00
Jaws, skulls and knuckles, per ton	25.00 @ 25.00

LARDS.

Prime steam, cash	8.75 @ 8.75
Prime steam, loose	8.37 @ 8.37
Neutral	9 1/2 @ 9 1/2
Compound	6.50 @ 6.75
Leaf	8 1/2 @ 8 1/2

STEARINES.

Prime oleo	9 @ 9 1/2
Oleo No. 2	8 1/2 @ 9 1/2
Mutton	9 @ 9 1/2
Tallow	6 @ 6
Grease	4 1/2 @ 5

OILS.

Lard oil, extra winter strained, tierces	63 @ 65
Extra No. 1 lard oil	44 @ 48
No. 1 lard oil	40 @ 40
No. 2 lard oil	38 @ 38
Oleo oil, extra	8 1/2 @ 9
Oleo oil, No. 2	8 1/2 @ 9
Oleo stock	8 1/2 @ 8 1/2
Neatsfoot oil, pure, tierces	60 @ 65
Acidless tallow oil, tierces	55 @ 55
Corn oil	3.85 @ 3.85

TALLOW.

Edible	6 @ 6 1/2
Prime City	5 1/2 @ 5 1/2
Choice country	5 @ 5 1/2
Packers' prime	5 1/2 @ 5 1/2
Packers' No. 1	4 1/2 @ 5
Packers' No. 2	4 1/2 @ 4 1/2
Renderers' No. 1	4 1/2 @ 5

GREASES.

White, choice	5 1/2 @ 5 1/2
White, "A"	5 1/2 @ 5 1/2
White, "B"	4 1/2 @ 5 1/2
Bone	4 @ 4 1/2
House	4 1/2 @ 4 1/2
Yellow	4 1/2 @ 4 1/2
Brown	4 1/2 @ 4 1/2
Glue Stock	4 @ 4 1/2
Neatsfoot Stock	4 @ 4 1/2
Garbage Grease	3 1/2 @ 4

COTTONSEED OILS.

P. S. Y., loose	35 1/2 @ 36
P. S. Y., soap grade	33 @ 33 1/2
Soap bbls., concn., 63 @ 65 F. A.	2 @ 2 1/2
Soap stock, bbls., reg. 50% F. A.	1 1/2 @ 1 1/2

COOPERAGE.

Tierces	1.27 1/2 @ 1.30
Barrels, ash	0 7/8 @ 1.00
Barrels, oak	1.07 1/2 @ 1.07 1/2

CURING MATERIALS.

Refined saltpeter	4 1/2 @ 5 1/2
Boric acid, crystal to powdered	10 @ 11
Borax	7 1/2 @ 8 1/2
Sugar	
White, clarified	4.10 @ 4.10
Plantation, granulated	4 @ 4
Yellow, clarified	4.00 @ 4.00

Ashton, in bags, 224 lbs.	2.25 @ 2.25
Eng. packing, in bags, 224 lbs.	1.45 @ 1.45
Michigan, medium, car lots, per ton	8.25 @ 8.25
Michigan, granulated, car lots, per ton	2.50 @ 2.50
Casing, salt, bbls., 280 lbs., 2 @ 25	1.25 @ 1.25

LOUIS A. HOWARD & Co.

Dealers

Office, Postal Telegraph Building

Warehouse, Union Stock Yards

Chicago

TALLOW LARD OIL CRACKLINGS GLUE STOCK

GREASE NEATSFOOT OIL BONES FERTILIZERS

STEARINES BONE MEAL HOOFS AND HORNS

IF YOU WISH TO SELL, WRITE US

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.25@5.95
Medium to fair native steers.....	4.00@5.15
Poor to ordinary native steers.....	4.00@4.40
Oxen and stags.....	2.50@5.00
Bulls and dry cows.....	1.25@4.10
Good to choice native steers, one year old..	5.00@5.70

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.....	@\$6.00
Live veal calves, fair to good, per 100 lbs.....	\$5.00@ 5.75
Live veal calves, com. to med., per 100 lbs.....	3.50@ 4.00
Live veal calves, culls, per 100 lbs.....	3.00@ 3.50
Live veal calves, buttermilks, per 100 lbs.....	2.50@ 2.75
Live veal calves, grassers, per 100 lbs.....	—@—

LIVE SHEEP AND LAMBS.

Live spring lambs, per 100 lbs.....	\$7.50@9.37
Live spring lambs, culls, per 100 lbs.....	6.50@7.25
Live sheep, com. to prime, per 100 lbs.....	3.50@5.50
Live sheep, culls, per 100 lbs.....	2.00@3.00

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	\$7.20@7.25
Hogs, medium.....	@7.30
Hogs, 140 lbs.....	@7.40
Pigs.....	@7.50
Roughs.....	6.20@6.40

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	@ 8½
Choice native, light.....	8 @ 8½
Common to fair, native.....	6½ @ 7¼

WESTERN DRESSED BEEF.

Choice native, heavy.....	8 @ 8½
Choice native, light.....	7½ @ 8
Native, common to fair.....	7¼ @ 7½
Choice Western, heavy.....	7 @ 7½
Choice Western, light.....	7 @ 7½
Common to fair Texas.....	6 @ 7
Good to choice heifers.....	7 @ 7½
Common to fair heifers.....	6½ @ 7
Choice cows.....	@ 7
Common to fair cows.....	5½ @ 6½
Good to choice oxen and stags.....	@ 7
Common to fair oxen and stags.....	@ 6½
Fleshy bologna bulls.....	5 @ 5½
Fresh pork loins, Western.....	11 @ 11½

BEEF CUTS.

Ribs, No. 1, 9½c. per pound; No. 2, 8c.; No. 3, 7c. Loins, No. 1, 12c.; No. 2, 10c.; No. 3, 9c. Chucks, No. 1, 6½c.; No. 2, 4½c.; No. 3, 4c. Rounds, No. 1, 8c.; No. 2, 7c.; No. 3, 6c.	
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DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	@11½
Veals, good to choice, per lb.....	@11
Western, calves, prime, per lb.....	9 @10
Western calves, fair to good.....	8 @ 9
Western calves, common.....	7 @ 8

DRESSED HOGS.

Pigs.....	@10
Hogs, heavy.....	@ 8½
Hogs, 180 lbs.....	@ 9
Hogs, 160 lbs.....	@ 9½
Hogs, 140 lbs.....	@ 9½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@16
Spring lambs, good.....	@15
Yearling lambs.....	@13½
Sheep, choice.....	10½ @11
Sheep, medium to good.....	10 @11
Sheep, culls.....	8½ @ 9½

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. average.....	13½ @14
Smoked hams, 12 to 14 lbs. average.....	13 @13½
Smoked hams, heavy.....	13 @13½
California hams, smoked, light.....	9½ @10
California hams, smoked, heavy.....	9½ @10
Smoked shoulders.....	9½ @10½
Smoked bacon, boneless.....	13½ @14
Smoked bacon (rib in).....	13 @13½
Dried beef sets.....	13 @13½
Smoked beef tongue, per lb.....	@17
Pickled herring, heavy.....	11 @11½

BONES, HOOFS AND HORNS.

Round shin bones, av. 50@60 lbs. cut.....	@\$70.00
Flat shin bones, av. 40@45 lbs. cut, per 100 bones, per 2,000 lbs.....	42.00 @ 45.00
Hooft, per ton.....	@ 30.00
Thigh bones, av. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 75.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@300.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75 @80c. a piece
Fresh cow tongues.....	50 @60c. a piece
Calves' head, scalded.....	30 @40c. a piece
Sweetbreads, veal.....	25 @75c. a pair
Sweetbreads, beef.....	15 @25c. a pound
Calves' liver.....	25 @50c. a piece
Beef kidneys.....	7 @12c. a piece
Mutton kidneys.....	1½ @ 3c. a piece
Livers, beef.....	@ 5c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	6 @10c. a piece
Rolls, beef.....	10 @12c. a pound
Tenderloin beef, Western.....	15 @25c. a pound
Lambs' fries.....	6 @10c. a pair
Fresh pork, loins, city.....	11½
Fresh pork, loins, Western.....	11

BUTCHERS' FAT.

Ordinary shop fat.....	@ 3
Suet, fresh and heavy.....	@ 5
Shop bones, per cwt.....	@25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	—
Hog, American, free of salt, in tierces or bbls., per lb., f. o. b.....	50
Hog, American, kegs, per lb., f. o. b.....	50
Beef, rounds, per set, f. o. b. Chicago.....	18
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6½
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6½
Beef weasands, per 1,000, No. 1s.....	@ 5½
Beef weasands, per 1,000, No. 2s.....	2½ @ 3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	16½	18
Pepper, Sing., black.....	12½	14
Pepper, Penang, white.....	15½	17½
Pepper, red Zanzibar.....	12½	15½
Pepper, shot.....	14	—
Allspice.....	7½	10
Coriander.....	10	12
Cloves.....	17	20
Mace.....	50	55

SALTPETRE.

Crude.....	4½ @ 4½
Refined—Granulated.....	4½ @ 4½
Crystals.....	4½ @ 5½
Powdered.....	5 @ 5½

GREEN CALFSKINS.

No. 1 skins.....	\$0.19
No. 2 skins.....	.17
No. 1 B. M. skins.....	.17
No. 2 B. M. skins.....	.15
No. 1, 12½-14.....	1.90
No. 2, 12½-14.....	1.65
No. 1 B. M., 12½-14.....	1.70
No. 2 B. M., 12½-14.....	1.50
No. 1 kips, 14-18.....	2.05
No. 2 kips, 14-18.....	1.90
No. 1 B. M. kips.....	1.90
No. 2 B. M. kips.....	1.80
No. 1 heavy kips, 18 and over.....	2.50
No. 2 heavy kips, 18 and over.....	2.50
Branded skins.....	.11
Branded kips.....	1.40
Heavy branded kips.....	1.65
Ticky skins.....	.11
Ticky kips.....	1.50
Heavy ticky kips.....	1.70
No. 3 skins.....	.11

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Average lots.....	@13
Old, poor to medium.....	@12

Chickens, Broilers—4 lbs. per pair and under—

Philadelphia, dry-picked.....	@25
Philadelphia, dry-picked, average run.....	@23
New York and Pa., dry-picked, fancy.....	@23
New York and Pa., dry-picked, av. run.....	@21
Fowls—Philadelphia, dry-picked, fancy.....	@14½
Philadelphia, dry-picked, average run.....	@14
Western, dry-picked, selected, bbls.....	@14
Western, dry-picked, average run.....	@13½
Western, dry-picked, poor to medium.....	@12½
Southern and Southwestern, dry-picked, average run.....	@13½
Western, scalded, selected, bbls.....	@14
Western, scalded, average run.....	@13½
Western, scalded, poor to medium.....	@12½
Southern and Southwestern, scalded, average run.....	@13½
Southern and Southwest'n. inferior grades.....	@12½
Other Poultry—Old cocks, dry-picked.....	@ 8
Old cocks, scalded.....	@ 8
Squabs, prime white, 8 lbs. to doz., per dozen.....	@3.00
Squabs, prime white, 7 lbs. to doz., per dozen.....	@2.25
Squabs, prime white, 6@6½ lbs. to doz., per dozen.....	1.50 @ 1.75
Squabs, mixed, per dozen.....	@1.50
Squabs, dark, per dozen.....	1.25 @ 1.50
Squabs, culls, per dozen.....	50 @ 75

FROZEN.

Turkeys—Hens, No. 1.....	18 @19
Toms, No. 1.....	@19
Toms, No. 2.....	12 @14
Old toms, No. 1.....	17½ @18
Broilers—Milk-fed, dry-picked, 4 lbs. and under to pair.....	@20
Dry-picked, 4 lbs. and under to pair, No. 1.....	@15
Scalded, 4 lbs. and under to pair, No. 1.....	@16
Roasting Chickens—Milk-fed, dry-picked, fancy.....	@17
Average No. 1.....	@15
Chickens—No. 2.....	8 @10
Fowls—No. 1.....	12½ @13
No. 2.....	8 @10
Ducks—No. 1.....	@12
No. 2.....	10 @11
Geese—No. 1.....	10 @11
No. 2.....	8 @10

LIVE POULTRY.

Broilers, nearby, per pair.....	@18
Broilers, Western, per lb.....	@17
Fowls, per lb.....	@13½
Roosters, per lb.....	@ 8
Turkeys, per lb.....	@12
Ducks, per pair.....	@40
Geese, per pair.....	@1.50
Live pigeons, per pair.....	@30

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @23.00
Bone meal, raw, per ton.....	25.00 @26.50
Dried blood, West, high grade, fine.....	@ 2.75
Nitrate of soda—discop.....	2.25 @ 2.30
Bone black, discop, sugar house del. New York.....	15.00 @16.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	@ 2.70
Tankage, 9 and 20 p. e., f. o. b. Chicago.....	2.20 @ 2.25
Tankage, 6 and 35 p. e., f. o. b. Chicago.....	16.00 @17.00
Garbage tankage, f. o. b. New York.....	10.00 @11.00
Fish scrap, dried, 11 p. e. ammonia and 15 p. e. bone phosphate.....	2.80 @ .10
Wet, acidulated, 6 p. e. ammonia, per ton.....	2.45 @ .35
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.05 @ 3.10
Sulphate ammonia gas, per 100 lbs. spot.....	3.10 @ 3.15
Sulphate ammonia bone, per 100 lbs.....	3.00 @ 3.05
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

POTASHES, ACCORDING TO QUANTITY.

Kalnit, shipment, per 2,240 lbs.....	\$8.95 @ 9.50
Kalnit, ex-store, in bulk.....	9.60 @10.05
Kieserit, future shipment.....	7.00 @ 7.25
Muriate potash, 80 p. e., ex-store.....	1.95 @ 2.05
Muriate potash, 80 p. e., future shipment.....	1.90 @ 2.00
Double manure salt (40@49 p. e., less than 2½ p. e. chloride) to arrive per lb. basis 48 p. e.....	1.10½ @ 1.30½
Sulphate potash, to arrive (basis 90 p. e.).....	2.15½ @ 2.37½
Srivinit, 24 to 36 p. e., per salt, S. P.....	.50 @ .49

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from Bowles Live Stock Commission Co.)

Union Stock Yards, Chicago, June 27.

CATTLE.—Receipts of cattle first three days this week, 50,501, being about 8,000 less than same period last week. Daily arrivals were: Monday, 22,941; Tuesday, 3,500; Wednesday (estimated), 24,000. Although the supply last week was heavy the market closed strong and on Monday of this week the trading was done on a strong to 10c. higher basis. Tops reached \$6.10, this price we obtained for a load of choice Hereford yearlings averaging 1,130 lbs. This was the top price for the week and highest that any yearlings have sold on this market recently. Best cattle to-day sold at \$6.05 and a considerable number of choice cattle sold upwards of \$5.75. Yearlings were in especially good demand and sold largely from \$5.25@5.85 for good kinds. Export steers, 1,150@1,450 lbs., sold at \$5@5.60. These prices included also the big bulk of the good shipping and dressed beef steers. A few inferior little killers are selling down to \$4, but the percentage under \$4.50 is small. About 100 cars of Texas cattle arrived here to-day and sold from \$3.70@5.20, largely at \$4.65@5.10, averaging 1,000@1,280 lbs. Distillery steers going from \$5.40@5.65, averaging 1,250@1,000, lbs. Still bulls up to \$4.20. Butcher stock is in good demand at a fairly satisfactory range of prices. Bulk of the killing cows going from \$3@4, largely \$3.50@3.75; some choice cows and heifers at \$4.25@4.75. Cannors and cutters, \$1.50@2.50. Bologna bulls have not recovered from the jolt the newspapers gave them recently, and are selling from \$2.25@3.15. Choice veal calves selling from \$5.85@6.25. Heavy, \$2.50@4. Stockers and feeders in poor demand from the country, largely \$3.75@4.25. Only choice strong weight steers quotable above \$4.10. This branch of the trade is on the down turn.

HOGS.—Receipts of hogs for the first three days this week have been moderate and with a good demand from all sources prices have advanced to within 10c. per cwt. of the high prices of the season, best hogs selling to-day at \$6.72½, with the bulk of the sales at \$6.60@6.65. There is a noticeable falling off in the demand for heavy packing grades, however, and the range in price between this kind and the best hogs is gradually widening, and it is in our opinion a question of but a short time until the range in price will grow much wider. Up to the present there has been a range of only about 15c. per cwt. between ordinary packing grades and the best butchers. Packers are beginning to insist on having the roughs thrown out and when thrown out and sold separately they have to sell at from \$6@6.25. The provision market is showing considerable strength for the last few days, and as there is no indication of a heavy supply of hogs in the near future it looks to us as though the \$7 hogs would materialize. We quote to-day's prices as follows: Good to best medium and heavy weight butchers, \$6.65@6.72½; good to best heavy packing grades, \$6.55@6.65; common to fair heavy packers, \$6.25@6.50; selected light bacon grades, \$6.60@6.70. Pigs according to weight and quality, \$5.75@6.25.

SHEEP.—Receipts of sheep and lambs to-day, 18,000. The market steady on sheep, yearlings and choice spring lambs. The supply of the medium grades and plain class of springers much more liberal to-day than any time heretofore gave the packers a chance they have been looking for to break prices, a feat which they have accomplished to the extent of 25@50c. per cwt. from yesterday's high time. Choice dry lot Western shorn lambs are quotable \$7.65@8; medium grades from \$7.25@7.65, native shorn lambs from \$7@7.50, good to choice yearlings \$6.50@7, good to choice wethers \$6.15@6.50, good

to choice light weight ewes \$5.75@6, heavy grades \$5.25@5.50, choice light weight bucks \$3.50@4, heavy bucks \$3.25@3.50, choice spring lambs \$8.50@8.75, medium grades \$8.25 down.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, June 29.

CATTLE.—Receipts this week, 40,800; last week, 38,300; same week last year, 36,700. Fully half the cattle receipts this week were quarantined. The supply of fed steers in native territory is restricted more each week. Grass cattle above the quarantine line are not yet moving. Will start freely in two weeks. All classes of native killing cattle were a quarter to 40c. higher than a week ago; quarantines 10@20c. higher; veals, 50c. lower; stockers and feeders, 15c. to a quarter higher. Top loads of steers, \$5.90; many sales at \$5.60 or better; bulk, \$5 and upwards; top heifers, \$5.30; good to choice heifers, \$4.50@5.25; top cows, \$4.50; fed cows, \$3.25@4.25; bulls, \$2.50@4; quarantine steers, \$5; quarantine cows, \$2.30@2.70.

HOGS.—Receipts this week, 53,000; last week, 72,500; same week last year, 50,300. The great reduction in supply worked hog prices upwards 15@20c. this week, including a rise of 5c. to-day. Top, \$6.67; bulk, \$6.50@6.60; the highest in three years. Receipts were disappointing to the trade in volume, as the large outlet for both fresh and cured product requires large numbers of hog. Competition was sharp, and the outlook favors higher prices. A moderate marketing is expected in July.

SHEEP.—Receipts this week, 33,300; last week, 18,900; same week last year, 26,500. Stronger prices this week, but liberal receipts allowed buyers to discriminate against inferior stock. Arizona grassers topped the market in three classes: spring lambs, \$7.85; wethers and yearlings, \$6.55; ewes, \$5.75. Texans have lacked quality this week, \$5.30@5.65; goats, \$3.30@3.75; limited number of native wethers, \$6@6.50; ewes, \$5@5.75.

HIDES are higher; green salted, 10½@12c.; bulls and stags, 9@9½c.; dry flint butcher, 18@22c.; green salted sheep pelts, 60c.@\$1.60.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, June 26, 1906.

Although cattle supplies last week were comparatively small, prices for both beef steers and cow stuff showed no material change. Early in the week there was some weakness in beef steers, but later, when it developed that supplies were going to be short the tone improved and prices firmed up all along the line. This week, with only moderate offerings there has been still further improvement, until both beef steers and cow stuff are anywhere from 15 to 25c. higher than ten days ago. It looks as if the furor over packinghouse exposures was about over and there is a safe and sane demand for good beef once more. Good to choice 1,200 to 1,550-lb. beefs are selling at \$5.20@5.60, with fair to pretty good 1,050 to 1,300-lb. beefs at \$4.80@5.15, and the common to fair warmed up, and short fed grades around \$4.30@4.70 and on down. Good to choice dry lot cows and heifers are selling from \$4.00 to \$4.90, with fair to good butcher and beef grades at \$3.00@3.85. Cannors and cutters are still in rather slack demand and selling in about the same old notches around \$1.50@2.75. Business in stockers and feeders has been very light for some time. The tone to the market is stronger and the demand better, but on account of the abundance of grass there has been no disposition to ship in the stuff, and with the demand considerably

in excess of the receipts the tone to the trade has firmed up very materially. Prices range mostly from \$3.00 to \$4.00, with the bulk of the business around \$3.25@3.50.

Receipts of hogs continue liberal, and last Wednesday's run of 21,051 head was the heaviest ever recorded here. The demand, however, appears to more than keep pace with the receipts, and prices show no sign of breaking. The market to-day is almost exactly steady with one week ago. There has been a very noticeable deterioration in both the weight and quality of the hogs and this is taken to mean a general cleaning up in the country so that the bears are beginning to fear that the big summer run is not going to materialize. Supplies everywhere are heavy, but do not begin to come up to the anticipations of packers. The undertone to the trade continues very strong, and the range of prices is narrower now than it has been for years. To-day with about 12,500 hogs here the market was a shade to 5c. higher all around. Tops brought \$6.45 and the bulk sold at \$4.37@6.40, exactly the same as a week ago.

So few sheep and lambs are coming that a comparison of prices from day to day is practically impossible. The demand from local packers is very keen and it is not so much a question of price as of getting the stuff at any figure. Values are higher than they have ever been at this point, and as the fed stock has about all been run there is no likelihood of any serious decline until the Western grassers begin to come in numbers and this will hardly be until about the middle of July. Quotations: Good to choice spring lambs, \$7.25@7.75; good to choice Western shorn lambs, \$7.00@7.25; fair to good shorn lambs, \$6.50@7.00; cull lambs, \$4.50@5.50; good to choice yearlings, \$6.25@6.50; fair to good yearlings, \$5.75@6.25; good to choice wethers, \$6.25@6.50; fair to good wethers, \$5.75@6.25; good to choice ewes, \$5.75@6.25; fair to good ewes, \$5.50@5.75; bucks, \$4.25@4.75.

ST. JOSEPH

(Special Letter to The National Provisioner.)

St. Joseph, Mo., June 26, 1906.

Lighter receipts are proving agreeable to the cattle trade this week. The market to-day on a run of 3,500 showed a very active tone for all weights of fat steers, with prices ruling fully steady to strong on the Monday level or around a dime higher than the close last week. No strictly choice cattle were offered, but a good quality grade of offerings, slightly green and lacking finish, sold at \$5.40; another lot of 1,300-lb. steers at \$5.35 were the light end of a drove sold here last week at \$5.30. The cattle last week at the price averaged a hundred pounds heavier than the lot to-day. Good light steers sold at \$4.95 with fair to medium grades at \$4.50 to \$4.80. Common to fair light steers sold at \$3.90@4.40. Good fat cows and heifers were rather scarce and in good demand at strong figures with prime cows selling up to \$4.20 and a small bunch of fancy heifers making \$5.00. Canner and cutter stock is not meeting with much favor and should be held back as much as possible. Market for stock cattle is of fairly active tone with a moderately country demand springing up. Although it does not look advisable to rush stock cattle to market at the time. General outlook for the cattle trade is fairly encouraging for coming days of the week.

Receipts of hogs are falling off somewhat, the demand is strong enough to warrant slightly higher prices. Farmers all over the big hog-raising territory are busy with harvests at present and will not stop to market hogs. It looks safe to anticipate around present prices for the near future; hogs are selling largely at \$6.30@6.40 for light and light mixed, and \$6.35@6.50 for medium and heavy. The range of prices is considerably wider than two or three weeks and can hardly be expected to narrow down much during the summer months if indeed it does not widen out.

The market for sheep continues in good strong active tone, although there is a small

tendency to increase in receipts shown. The first grass ewes from the Northwest ranges sold yesterday at \$5.85, which is a record price at this point. Spring lambs sold today at \$7.90 and good yearlings and wethers mixed at \$6.60, all of which are very high prices for the season of the year.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JUNE 25, 1906.

	Bees.	Cows.	Calves.	Sheep.	Hogs
Jersey City	2,066	—	3,610	44,441	11,210
Sixtieth street	1,132	45	9,165	983	—
Fortieth street	—	—	—	—	14,738
Lehigh Valley	5,430	—	—	—	—
Weehawken	1,534	—	—	—	—
Scattering	61	—	—	22	3,500
Totals	10,162	106	12,826	45,446	29,448
Totals last week	10,786	120	12,190	46,261	25,718

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarzschild & S., So. Georgia	510	—	—
Schwarzschild & S., So. Minneapolis	500	—	2,010
Schwarzschild & S., So. New York	—	—	1,300
Shanberg & Son, So. Georgia	510	—	—
Shanberg & Son, So. Minneapolis	500	—	—
Shanberg & Son, So. Martello	100	—	—
Morris Beef Co., So. Georgia	—	—	4,000
Morris Beef Co., So. Oceanic	—	—	2,200
Armour & Co., So. New York	—	—	2,500
Swift Beef Co., So. Oceanic	—	—	2,300
Cudahy Packing Co., So. Campana	—	—	1,400
Miscellaneous, So. Pretoria	55	35	—
L & S Dillenback, So. Uller	—	77	—
Total exports	2,175	112	15,710
Total exports last week	2,320	675	14,170

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JUNE 25, 1906.

	Live cattle.	Live sheep.	Qrs. of beef.
Exports from:			
New York	2,175	112	15,710
Boston	4,475	—	13,050
Baltimore	850	—	—
Philadelphia	1,580	—	860
Portland	900	—	—
Newport News	100	—	—
Montreal	4,722	140	—
Exports to:			
London	4,000	140	9,810
Liverpool	7,347	—	19,810
Glasgow	1,105	—	—
Bristol	728	—	—
Hull	100	—	—
Manchester	807	—	—
Cardiff	230	—	—
Antwerp	100	—	—
Newcastle	240	—	—
Bermuda and West Indies	55	112	—
Totals to all ports	14,571	261	29,620
Totals to all ports last week	11,820	675	25,540

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending June 23:

CATTLE.	
Chicago	40,732
Omaha	14,243
Kansas City	28,234
St. Joseph	10,798
Cudahy	502
Sioux City	2,707
Wichita	144
South St. Paul	1,390
New York and Jersey City	8,063
Fort Worth	16,166
Detroit	1,185
Buffalo	5,837
HOGS.	
Chicago	175,508
Omaha	61,089
Kansas City	81,525
St. Joseph	61,863
Cudahy	17,817
Sioux City	25,353
Ottumwa	16,314
Cedar Rapids	12,975
Wichita	3,912
Bloomington	1,821
South St. Paul	20,261
Indianapolis	29,412
New York and Jersey City	29,448
Fort Worth	6,746
Detroit	4,121
Buffalo	25,840
SHEEP.	
Chicago	97,119
Omaha	5,530
Kansas City	14,001
St. Joseph	4,537
Cudahy	334
Sioux City	190
Wichita	9
South St. Paul	1,833
New York and Jersey City	43,344
Fort Worth	4,822
Detroit	1,485
Buffalo	19,290

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$8.90 nominal; city steam, \$8.62½@8.75; refined, Continent, tes., \$9.20; do., South American, tes., \$9.75; do., kegs, \$10.75; compound, \$6.87½@7.

HOG MARKETS JUNE 29.

CHICAGO.—Receipts, 11,000; slow; 5c. higher; \$6.30@6.80.
KANSAS CITY.—Receipts, 6,000; strong; \$6.47½@6.62½.
OMAHA.—Receipts, 12,000; strong to 5c. higher; \$6.42½@6.57½.
ST. LOUIS.—Higher; \$6@6.75.
INDIANAPOLIS.—Receipts, 9,000; higher; \$6.75@6.90.
EAST BUFFALO.—Receipts, 2,100; active to 10c. higher; \$7@7.10.
CLEVELAND.—Receipts, 41 cars; higher; \$6.95.

LIVERPOOL.

(By Cable to The National Provisioner.)

Liverpool, June 29.—Beef, extra, India mess, tierces, 70s.; pork, prime mess, Western, 81s. 3d.; shoulders, 47s. 6d.; hams, short clear, 57s. 6d.; bacon, Cumberland cut, 48s. 6d.; do., short ribs, 54s. 6d.; long clear, 38@34 lbs., 49s. 6d.; do., 35@40 lbs., 48s. 6d.; backs, 49s.; bellies, 49s. 6d. Tallow, 26s. Turpentine, 46s. 6d. Rosin, common, 10s. Cheese, white, new, 55s. 6d.; do., colored, new, 54s. American steam lard (Hamburg), 50 kilos, 45 marks; prime Western lard, tes., spot, 44s. 9d.; do. American refined, 28-lb. pails, 44s. 3d. Tallow, Australian (London), 9s. 9d. Cottonseed oil, refined (Hull), 20s. 9d. Refined petroleum (London), 63-16d.; linseed (London), La Plata, June and July, 39s. 10½d.; linseed oil (London), 20s. 1½d.

FRIDAY'S CLOSINGS.

Provisions.

The hog receipts at the packing points were surprisingly moderate and their prices 5c. higher. The product market were further sensitive to the hog supply and advanced on the early trading 5@7 points. There is the belief of near future bulging markets, especially for the September delivery.

Cottonseed Oil.

Market quiet and steady. Bleaching grade, in tanks, in New York, at 36½c. Sales of prime yellow, 200 bbls. August, 36½c.; 100 bbls. September, at 36½c.; 100 bbls. October, at 34½c.; 400 bbls. July at 36c. "Call" prices: July, at 36@36½c.; August, 36½@36¾c.; September, at 36¾@37c.; October, at 34¼@34½c.; November, at 31½@31¾c.; December, at 31@31¾c.

Tallow.

The best open bidding for New York city hhd. is 4¾c.; there is no question but that buying could be done at 5c. Market very quiet.

Oleo Stearine.

It is not possible to sell over 9c. in New York. Indeed some lots could be had at that. Some of the pressers decline to take that price. Late sales in Chicago at 9¼c. Missouri River points quote at 9c.

BALTIMORE FERTILIZER MARKET.

(Special Letter to The National Provisioner from Thos. H. White & Co.)

Baltimore, Md., June 28.—The ammoniate market since the last report has been quiet. There is a pretty good general inquiry, particularly from the South, and some sales for future delivery are reported, but the volume of business is not large. We quote:

Ground tankage, 8 and 10, \$19 per ton f. o. b. Chicago; ground tankage, 11 and 15, \$22.7½ and 10 per unit f. o. b. Chicago; underground tankage, 10 and 20, \$22.20 and 10 per unit f. o. b. Chicago; ground blood, \$2.40 per unit f. o. b. Chicago; ground concentrated tankage, \$2.30 per unit f. o. b. Chicago.
Nitrate of Soda—Spot and July, \$2.25 per 100 lbs.; August-December, \$2.30 per 100 lbs.;

January-June, 1907, \$2.30 per 100 lbs.; January-December, 1907, \$2.27½ per 100 lbs.

Sulphate of Ammonia—July to December, inclusive, \$2.97½@3; January to April, inclusive, \$3@3.02½.

WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner.)

Chicago, June 28.—Prices are firm; sales of round lots are reported on blood covering summer and later shipments. (For quotations see page 39.)

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 28.—Quotations are as follows: 74% caustic soda, \$1.85 to \$1.90 for 60%; 76% caustic soda, \$1.90 to 2c. for 60%; 60% caustic soda, 2c. per lb.; 98% granulated caustic soda in barrels, 3c. lb.; 58% pure alkali, 90c. to 1c. basis 48%; 48% carbonate soda ash, \$1.10 per 100 lbs.; borax at 8c. per lb.; tale at 1½ to 1½c. lb.; silicate soda, 80c. per 100 lbs.; silic, \$15 to \$20 per ton of 2,000 lbs.; marble flour, \$8 to \$9 per ton of 2,000 lbs.; chloride of lime in casks, \$1.35 per 100 lbs., bbls. 2c. lb.; carbonate of potash at 4c. to 5c. lb. according to test; electrolytic caustic soda potash, \$8@9.2½ at 5¼c. lb.; palm oil in casks 5¼c. lb., and in barrels 6¼c. lbs.; green olive oil 60c. per gallon; yellow olive oil 56c. to 58c. per gallon; green olive oil foots 4¾c. to 5c. lb.; Ceylon coconut oil 7¼ to 7½c. lb.; cochine cocoanut oil 7¼ to 8c. per lb.; cottonseed oil 36½ to 37½c. per gallon; corn oil 4½ to 4¾c. lb.

RECEIPTS AT CENTERS

SATURDAY, JUNE 23, 1906.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	13,000	3,000
Kansas City	100	3,000	200
So. Omaha	200	7,000	500

MONDAY, JUNE 25, 1906.

Chicago	23,000	40,000	22,000
Kansas City	8,000	9,000	5,000
So. Omaha	2,500	6,500	2,000

TUESDAY, JUNE 26, 1906.

Chicago	2,500	15,000	12,000
Kansas City	10,000	16,000	5,000
So. Omaha	3,600	10,000	1,000

WEDNESDAY, JUNE 27, 1906.

Chicago	23,000	28,000	18,000
Kansas City	8,000	12,000	6,000
So. Omaha	2,000	8,000	500

THURSDAY, JUNE 28, 1906.

Chicago	5,000	20,000	15,000
Kansas City	8,000	13,000	5,000
So. Omaha	3,500	14,000	2,500

FRIDAY, JUNE 29, 1906.

Chicago	3,000	14,000	10,000
Kansas City	3,000	6,000	2,000
Omaha	2,000	11,000	3,500

YOU WANT

To sell some surplus machinery or equipment for which you have no present use

HE WANTS

To get hold of just that thing and is willing to pay cash for it

GET TOGETHER

Via PAGE 48 of THE NATIONAL PROVISIONER

Retail Section

ENFORCE UNDRAWN POULTRY LAW.

The authorities of Peoria, Ill., have decided to enforce the ordinance passed some time ago prohibiting the marketing of undrawn poultry. They have been making experiments, and their experts claim to have proven that undrawn poultry in cold storage is poisonous. In discussing the matter the head of the local Board of Health made this statement:

"We do not mean to bring a hardship upon local raisers of poultry or butchers. The fact of the matter is that all fowls prepared as in the past which are sold within 24 hours after being killed are perfectly healthy. It is only those which are placed in storage which are affected.

"By a most exhaustive examination and by all available tests we have found every evidence that fowls which are not drawn before being placed in cold storage become inoculated with the germs of the entrails, and when eaten introduce more or less ptomaine into the system. It is very dangerous to life. There is an ordinance against it in this city and the Board of Health proposes to see that it is enforced. Chicago and other cities of the country are considering similar ordinances."

Poultrymen in the East will not agree with these conclusions. Their experiments have all proved to the contrary, and they will continue to fight the enforcement of such laws. Butchers and dealers everywhere will have to be on their guard if they do not want to lose their poultry trade entirely through such regulations. It is admitted that the handling of poultry in cities would be impossible under such conditions.

SARATOGA BUTCHERS ORGANIZE.

As a result of the meeting of the State convention at Saratoga, a local branch of the United Master Butchers has been formed there, and State Secretary Haley, of Troy, last week installed the following officers at Saratoga: John Webb, president; F. J. Spratt, vice-president; E. Bailey, secretary and treasurer; Henry R. Proper, sergeant-at-arms.

LOCAL AND PERSONAL.

H. Johnston has sold his butcher shop at Birmingham, Ia.

Gus Stegman will open a new meat market at Mt. Union, Ia.

James Maloney will open a new meat market at Marquette, Mich.

G. B. Williams has opened his new meat market at Ashtabula, O.

Bert Rollins has sold out his meat market at West Branch, Mich.

B. G. Johnson has opened a new butcher shop at Hunters, Wash.

Casebolt & Carter will open a new meat market at Bellefontaine, O.

A. H. Gibson has sold his meat market at Globe, Ariz., to J. N. Porter.

J. Anderson has engaged in the meat business at Soda Springs, Ida.

G. Waddell has purchased the meat business of T. Graham at Aurora, Neb.

Coenen Bros. have purchased the butcher shop of Hughes Bros. at Tucson, Ariz.

W. F. Deichman has sold his meat market at Atlanta, Kas., to Markley & Hoffin.

Mitchell & Pieffer have recently engaged in the meat business at Ferdinand, Ida.

W. E. Rogers has purchased the meat market of L. M. Walker at Berthoud, Colo.

Shoop Brothers have sold their meat market at McComb, O., to Grant Pendleton.

The butcher shop of Venator & Scholey at Mayer, Ariz., has been damaged by fire.

S. H. Lee has purchased the meat market of L. B. Baldwin at Kansas City, Kas.

B. Strauss has purchased the meat market of Strauss & Sayers at Mena, Ark.

J. Q. A. Payton has sold his meat business at North Topeka, Kas., to A. E. Deering.

In the recent fire at Le Claire, Ia., the meat market of Albert Rathman was destroyed.

R. P. Portwood has sold his butcher shop at North Fort Worth, Tex., to M. B. Allen.

Buzzard Bros. have purchased the meat business of T. W. Odem at Cedaredge, Colo.

Key & Bell have been succeeded in the meat business at Alton, Mo., by S. B. Key.

Owen & Strump have succeeded to the meat business of Slack & Owen at Thayer, Neb.

Huff & Wright have succeeded to the meat business of Parrett & Wright at Mulvane, Kas.

G. Graham has purchased the interest of J. Winters in the meat market at Detroit, Mich.

Frank C. Robinson has sold his butcher shop at Appleton City, Mo., to W. H. Godfrey.

H. Slaght has purchased the meat business of Schumacher & Geyer at Colorado City, Colo.

W. L. Zimmerman has sold his meat market at Frederick, Okla., to Clingan & Mashburn.

C. M. Constant has purchased the meat business at Colorado Springs, Colo., of H. Slaght.

Carl Smithhisler has sold the C., A. & C. meat market at Mt. Vernon, O., to J. T. Russell.

Siepmann & Ottman have been succeeded in the meat business at Loup City, Neb., by K. Siepmann.

Mansker & Dean have succeeded to the meat business at Clayton, N. M., of R. T. Mansker.

Harry Graham has succeeded to the meat business of Graham & Stangle at Boise City, Ida.

Barkdull & Son have succeeded to the meat business of Barkdull & Potton at Pittsburg, Kan.

The meat market of O. S. Parmalee & Company at Tekamah, Neb., has been destroyed by fire.

W. S. Beach has purchased the butcher shop of Daily, Rude & Company at University Place, Neb.

H. S. Davis, a butcher of Cavendish, Vt., has filed a petition in bankruptcy, giving liabilities at \$5,290 and assets at \$500.

J. Hallett has sold his interest in the meat firm of Kimmons & Hallett at Elm Grove, W. Va., to Mr. Kimmons, who will continue the business.

The Butterfield Market and Grocery Company, of Rochester, N. Y., has been incorporated to buy and sell meats and groceries, with \$10,000 capital stock, by C. E. Butterfield, A. J. Haskins, B. A. Kelly, F. J. Curtis and W. F. Chaffee.

Talks by the Manager—No. 9



The reason why S & S boning knives are superior to the ordinary run of boning knives is due first of all to the peculiar way in which S & S knives are tempered.

We have discovered at our plant a way of treating the steel in a combination of oils so that the blade will be absolutely even in temper.

That means even wear—no hard spots and no soft spots.

If you are a busy man and don't want to stop to grind knives when you are busy, say "S & S" when you buy knives, and say it loud.

You might as well get the best while you are buying.

(Signed) THE MANAGER.

NATIONAL CUTLERY CO.,

Detroit, U. S. A.

C. S. Harris has sold his butcher shop at Caldwell, Kas., to O'Nealy & King.

Harry King has opened a new meat market at Chelsea, I. T.

J. Brown has purchased the meat business of Ramseyer & Munson at Newton, Kas.

W. S. Tobey has sold his meat market at Cedar Rapids, Ia., to C. I. Rabus.

H. Spieker has purchased the butcher shop of C. Coughlin at Helmville, Mont.

C. J. Morgan has sold his meat business at St. John, Wash., to J. G. Bailey.

CONNECTICUT MASTER BUTCHERS.

The Connecticut Master Butchers' and Grocers' Protective Association held its eighteenth annual convention last week at Meriden, Conn., with a large attendance. The association covers many of the chief cities of the State and has over 300 members. The following officers were elected for the ensuing year: President, Richard Meaney, Danbury; first vice-president, John H. Pallett, Meriden; second vice-president, W. J. O'Keefe, New Haven; secretary, Arthur Tennant, New Haven; treasurer, Charles F. Wisert, New Haven; sergeant-at-arms, Conrad Kausch, New Haven; trustees, James Collins, Meriden; W. J. Tolhurst, Hartford; Thomas P. M. Preston, of Hartford, and C. E. Hart, of New Haven.

Andrew Weisner, of Meriden; Geo. Kellogg, of Hartford, and Secretary Tennant were elected delegates to the national convention at Milwaukee, August 21st.

PURE FOOD BILL PASSED.

(Concluded from page 17.)

composition of food, the package or label of which shall bear any statement regarding the ingredients or substances contained in such article, which statement shall be false or misleading in any particular, and to any food or drug product which is falsely branded as to the State, Territory or country in which it is manufactured or produced.

That for the purposes of this act an article shall also be deemed to be misbranded:

Definitions of Misbranding.

In the case of food:

First. If it be an imitation of or offered for sale under the distinctive name of another article.

Second. If it be labeled or branded so as to deceive or mislead the purchaser, or purport to be a foreign product when not so.

Third. If in package form the contents are stated in terms of weight or measure they are not plainly and correctly stated on the outside of the package.

Fourth. If the package containing it or its label shall bear any statement, design, or device regarding the ingredients or the substances contained therein, which statement, design, or device shall be false or misleading in any particular: *Provided*, That an article of food which does not contain any added poisonous or deleterious ingredients shall not be deemed to be adulterated or misbranded in the following cases:

First. In the case of mixtures or compounds which may be now or from time to time hereafter known as articles of food, under their own distinctive names, and not an imitation of or offered for sale under the distinctive name of another article, if the name be accompanied on the same label or brand with a statement of the place where said article has been manufactured or produced.

Second. In the case of articles labeled, branded, or tagged so as to plainly indicate that they are compounds, imitations, or blends: *Provided*, That the term "blend" as used herein shall be construed to mean a mixture of like substances, not excluding harmless color-

ing or flavoring ingredients: *And provided further*, That nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods which contain no unwholesome added ingredient to disclose their trade formulas, except in so far as the provisions of this act may require to secure freedom from adulteration or misbranding.

Sec. 8. That no dealer shall be convicted under the provisions of this act when he is able to prove a guaranty of conformity with the provisions of this act in form approved by the rules and regulations herein provided for, signed by the manufacturer or the party or parties from whom he purchased said articles: *Provided*, That said guarantor resides within the United States. Said guaranty shall contain the full name and address of the guarantor making the sale to the dealer, and said guarantor shall be amendable to the prosecutions, fines, and other penalties which would otherwise attach in due course to the dealer under the provisions of this act.

Seizure and Condemnation.

Sec. 13. That any article of food or drug that is adulterated or misbranded within the meaning of this act, and is transported or being transported from one State to another for sale, or if it be sold or offered for sale in the District of Columbia or any Territory or the United States, or if it be imported from a foreign country for sale, or if intended for export to a foreign country, shall be liable to be proceeded against in any district court of the United States within the district where the same is found and seized by a process of libel for condemnation. And if such article is condemned as being adulterated or misbranded, within the meaning of this act, the same shall be disposed of as the said court may direct and the proceeds thereof, if sold, less the legal costs and charges, shall be paid into the Treasury of the United States, but such goods shall not be sold in any State contrary to the laws of that State. The proceedings of such libel cases shall conform as near as may be to proceedings in admiralty, except that either party may demand trial by jury of any issue of fact joined in such case; and all such proceedings shall be at the suit of and in the name of the United States.

The Secretary of the Treasury shall deliver to the Secretary of Agriculture, upon his request from time to time, samples of foods and drugs which are being imported into the United States or offered for import, giving notice thereof to the owner or consignee, who may appear before the Secretary of Agriculture and have the right to introduce testimony, and if it appear from the examination of such samples that any article of good or drug offered to be imported into the United States is adulterated or misbranded within the meaning of this act, or is otherwise dangerous to the health of the people of the United States, or is of a kind forbidden entry into, or forbidden to be sold or restricted in sale in the country in which it is made or from which it is exported, or is otherwise falsely labeled in any respect, the said article shall be refused admission, and the Secretary of the Treasury shall refuse delivery to the consignee and shall cause the destruction of any goods refused delivery which shall not be exported by the consignee within three months from the date of notice of such refusal under such regulations as the Secretary of the Treasury may prescribe: *Provided*, That the Secretary of the Treasury may deliver to the consignee such goods pending examination and decision in the matter on execution of a penal bond for the amount of the full invoice value of such goods for any cause to the custody of the Secretary of the Treasury, when demanded, for the purpose of excluding them from the country, or for any other purpose, said consignee shall forfeit the full amount of the bond: *And provided further*, That all charges for storage, cartage and labor on goods which are refused admission or delivery shall be paid by the owner or consignee, and in default of such payment shall constitute a lien against any future importation made by such owner or consignee.

Sec. 15. That the term "territory" as used



100,000 BUTCHERS

Will use DIVINE'S MOTOR just as soon as they can get them.

This motor will grind all kinds of knives, cleavers, splitters, etc.

Will run a dynamo, cream separator and small machines, 1,000 other uses.

GUARANTEED to give three times as much power and better than any other faucet water motor. **PRICE \$5.** Discount to the trade.

REFERENCES: Bradstreet's, Dun's and Oriental National Bank of New York.

DIVINE WATER MOTOR CO.
108-110 Duane Street New York

in this act shall include the insular possessions of the United States.

The word "person" as used in this act, shall be construed to import both the plural and the singular, as the case demands, and shall include corporations, companies, societies and associations. When construing and enforcing the provisions of this act the act, omission or failure of any officer, agent or other person acting for or employed by any corporation, company, society or association within the scope of his employment or office shall in every case be also deemed to be the act, omission or failure of such corporation, company, society or association, as well as that of the person.

Sec. 16. That this act shall be in force and effect from and after its passage: *Provided, however*, That no penalties herein named for misbranding shall be imposed until after the expiration of eighteen months from the passage of the act, except the penalties provided in section 14.

LAMB FEEDERS REAP HARVEST.

One of the results of the meat agitation has apparently been an increase in the consumptive demand for mutton and lamb, particularly the latter. Coming at a time when the winter lamb crop had been exhausted and spring lambs were still on the list of luxuries, it has resulted in a new top price for lambs. Shorn Colorado lambs brought close to \$8 on the Chicago market last and this week, while New York had to pay \$9.65 this week for live lambs at Buffalo. It was a harvest for the feeders who still had lambs to market, while the sensational press began its usual howl about "boasting meat prices."

RULES FOR OFFAL COLLECTION.

The Health Commissioner of Buffalo, N. Y., has sent letters to various rendering and fertilizer works notifying the owners of these places that they must make all collections of offal in metal receptacles. Not only must the barrels in which the stuff is stored be of metal, but the wagons in which the material is carried to the rendering and fertilizer works must be of iron. Both the barrels and the wagons must be kept covered in a proper manner at all times.

5323

last file

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Vol. XXXIV

No. 26

THE NATIONAL PROVISIONER

NEW YORK AND CHICAGO

PUBLISHED EVERY SATURDAY

JUNE 30, 1906

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Seal of
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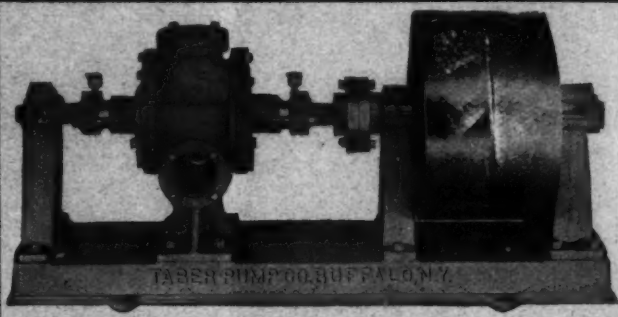
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"REGAL" Ham, Breakfast Bacon
and Shoulder

Manufacturers of the
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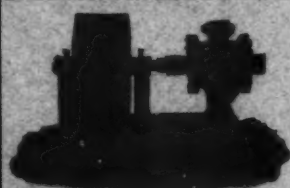
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BUTTERINE, GLUE, FERTILIZER, HIDES, TALLOW



IT WILL PAY YOU TO INVESTIGATE THE
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THERE'S
MONEY IN THIS
FOR YOU.

SAVES

\$1.25 to
\$1.75
on every
Wood
Barrel
You Use

We Will
Tell
You How

INDESTRUCTIBLE LARD BARREL



SPECIAL ADVANTAGES OVER WOOD BARRELS

NO COOPERAGE

It has no heads or hoops to come off or break, hence requires no cooperage whatever, which in itself is a great saving to the user.

NO LEAKAGE

Can be closed tight and rolled without fear of leakage. Reopened in less than one minute.

CLEANLINESS

Being made of a galvanized steel, is always perfectly sanitary and is easily kept clean. The lard seller who first uses these barrels will find that users of lard give this product the preference on account of its being handled with greater ease, absolute cleanliness and without possibility of waste or leakage.

DURABILITY

One of these barrels outlasts hundreds of wood barrels. It is indestructible from a standpoint of wear and tear. Can be used over and over again thousands of times. In this and above mentioned respects our device fills a necessity of inestimable value to every seller of lard and like products, who wishes to economize on his expenditures for wood barrels.



(CLOSED)



(OPEN)

ECONOMY

By using our patented barrels, exclusively, the yearly outlay or expense for wood barrels is done away with—practically saved. Wood barrels cost the lard manufacturer or shipper from \$1.25 to \$1.75 each. Every time our patented barrel is used it saves the user this amount, which he would otherwise have paid out for a wood barrel, hence, after using the patented barrel a number of times it has PAID FOR ITSELF. Thereafter, it virtually earns \$1.25 to \$1.75 every time it is used; it is plain that the purchase of these lard barrels is one of the best investments the manufacturer and shipper of lard can make.

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KANSAS CITY, MO., U. S. A.

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Hams and Bacon, Sliced Ham and Sliced Breakfast Bacon.

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Lard, Hams and Bacon.

“HELMET”

Canned Meats and Minced Meat.

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SEE PAGE 51 FOR ALPHABETICAL INDEX

SEE PAGE 52 FOR CLASSIFIED INDEX

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Distributors of all kinds of Fresh and Cured Meats and
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Manufacturers of all kinds of sausage and caterers to
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**Our Brand Insures and Guarantees
Quality**

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*Underwood
Hams, Lard,
Breakfast Bacon
and Sausage
Have That Delicious
"Corn-Fed Flavor"
and Cannot be Ex-
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*Lard Refiners and
Sausage Manufacturers*

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Inspection of all of our
Products Insures Their
Wholesomeness and our
Brands
**Underwood, Victor
and Red Seal**
Insure Perfection and
Cleanliness of Manufac-
ture

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makes the most ice and refrigera-
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has a low boiling point. : : :



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BOSTON, Armour Ammonia Works.
BUFFALO, Armour & Company.
CHICAGO, The Armour Ammonia Works.
CINCINNATI, Armour & Company.
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MILWAUKEE, Armour & Company.

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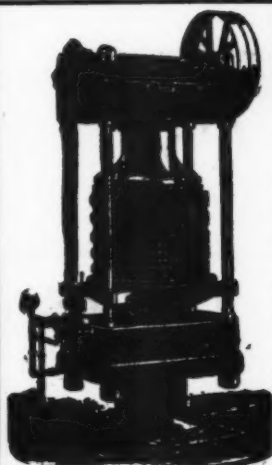
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No blocking required.

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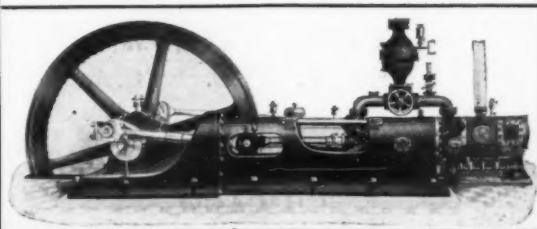
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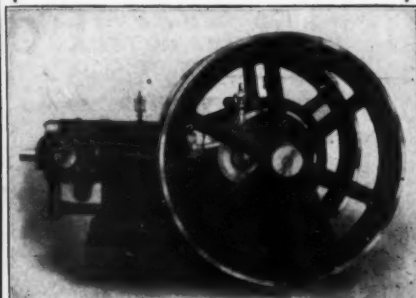
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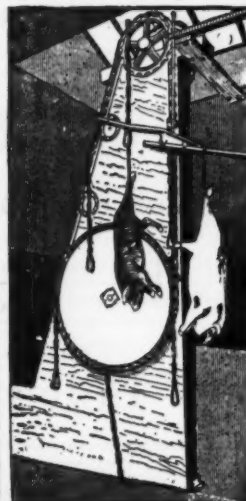
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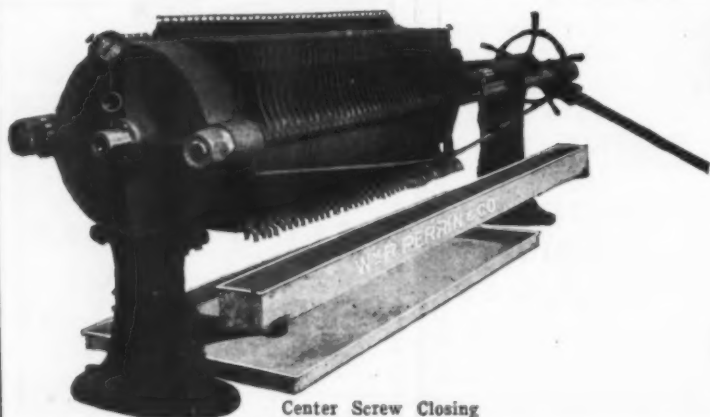
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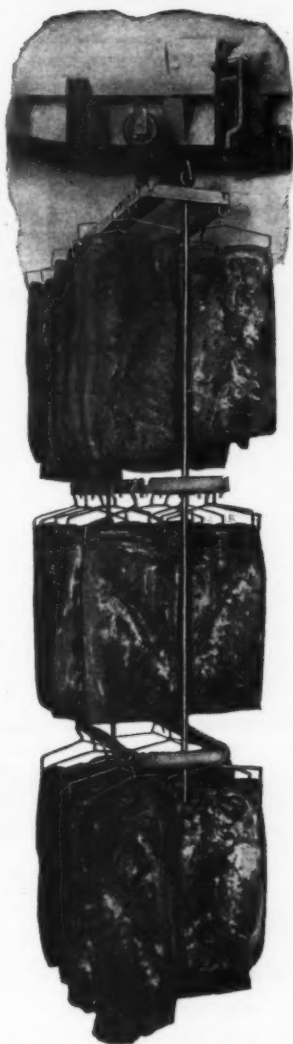
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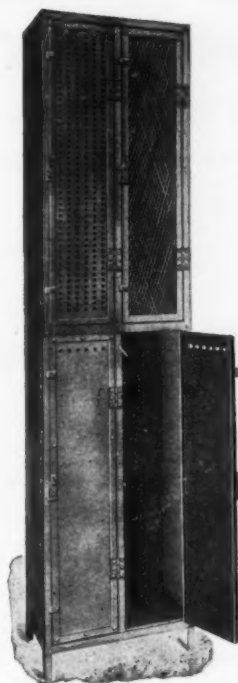
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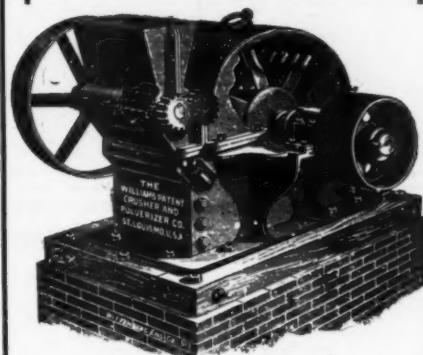
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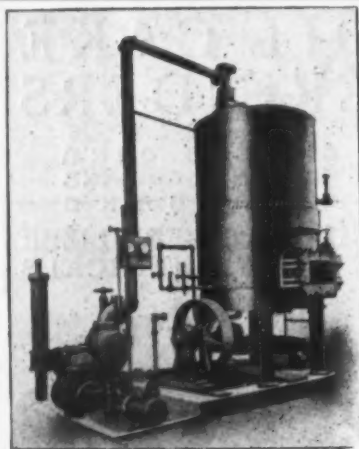
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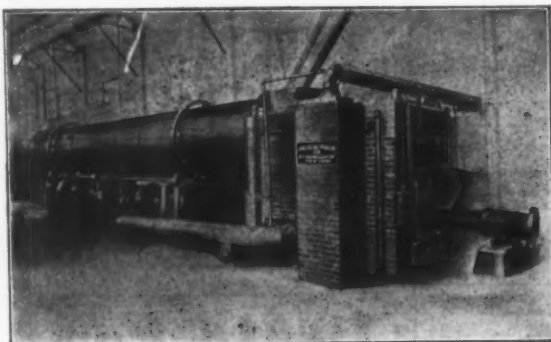
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TANKAGE PRESSES AND DRYERS



**Economical Efficient
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SAVING IN LABOR ALONE IN ONE YEAR WILL OFFSET COST TO INSTALL

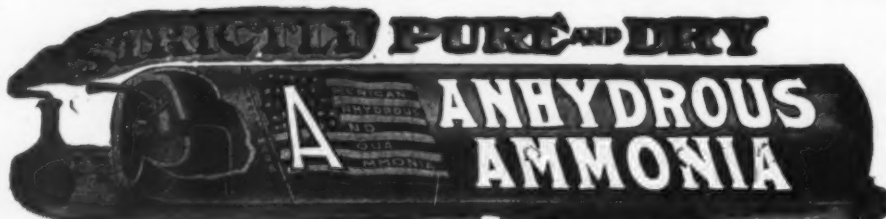
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PAGE 48 FOR BARGAINS.

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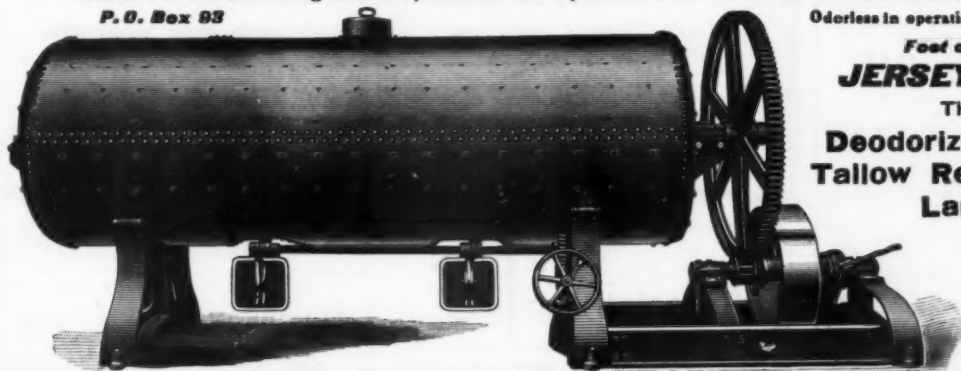
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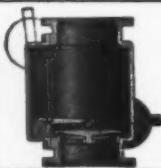
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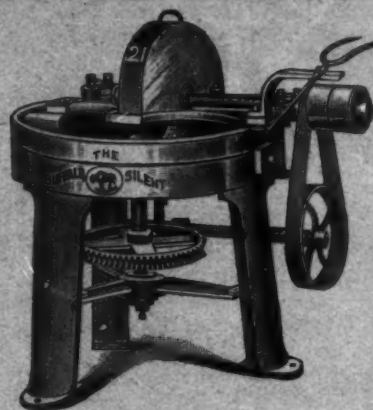
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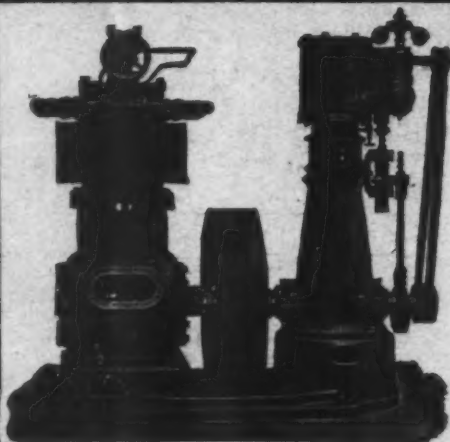
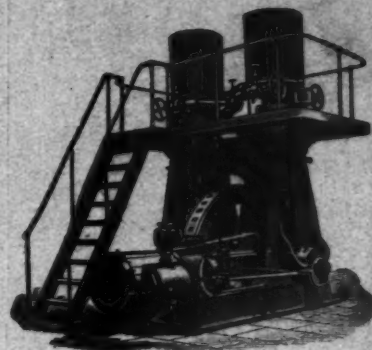
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